Operating and installation instructions
Oven

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 10 111 700

Contents

Warning and Safety instructions 6
Caring for the environment 18
Oven overview 19
Oven controls 20
On/Off sensor ⏻ 21
Sensor controls 21
Display 24
Features 26
Model numbers 26
Data plate 26
Items supplied 26
Accessories supplied and available to order 26
Side runners 27
Baking tray, universal tray and rack with non-tip notches 27
FlexiClip telescopic runners HFC72 28
Fitting and removing FlexiClip telescopic runners 28
Oven controls 32
Safety features 32
System lock for the oven 32
Safety switch-off 32
Cooling fan 32
Vented oven door 32
Door lock - Pyrolytic cleaning 32
PerfectClean treated surfaces 33
Pyrolytic accessories 33
Using for the first time 34
Basic settings 34
Heating up the oven for the first time and rinsing the steam injection system . . . 36
Settings 38
Settings overview 38
Opening the Settings menu 40
To change and save settings 40
Language 40
Time 41
Display 41
Clock format 41
Set 41
Date 41

Contents

Lighting 41
Display brightness 42
Buzzer tones 42
Melody 42
Solo tone 42
Keypad tone 42
Units 43
Weight 43
Temperature 43
Cooling fan run-on 43
Pyrolytic 44
Recommended temperatures 44
Safety 44
System lock 44
Sensor lock 45
Showroom programme 45
Demo mode 45
Factory default 45
Minute minder 46
Using the minute minder 46
To set the minute minder 46
To change the duration set for the minute minder 47
To cancel the duration set for the minute minder 47
Overview of functions 48
Tips on saving energy 50
Using the oven - Getting started 52
Simple operation 52
Cooling fan 52
Using the oven - Further functions 53
Changing the function 53
Changing the temperature 54
Rapid heat-up 55
Pre-heating the oven 55
Setting the duration 56
Switching off automatically 56
Switching on and off automatically 57
Sequence of a programme that switches on and off automatically 57
Changing an entered cooking time 58

Contents

Cancelling cooking . . . 58
Moisture plus . . . 59
Moisture plus function . . . 60
Setting the temperature . . . 60
Setting the number of bursts of steam . . . 60
When to add the steam. . . . 61
Preparing and starting the water intake process . . . 61
Changing the type of heating . . . 62
Automatic steam . . . 63
1, 2 or 3 bursts of steam . . . 63
Residual water evaporation . . . 64
To start residual water evaporation immediately . . . 64
To skip residual moisture evaporation . . . 65
Automatic programmes . . . 66
Overview . . . 66
To use an Automatic programme . . . 66
Notes on using these programmes . . . 67
User programmes . . . 68
To create a User programme . . . 68
To start a User programme . . . 70
To change User programmes . . . 71
Change cooking stages . . . 71
Change name . . . 72
To delete User programmes . . . 73
Baking . . . 74
Notes on the baking chart . . . 75
Baking chart . . . 76
Roasting . . . 80
Notes on the roasting chart . . . 80
Roasting chart . . . 82
Low temperature cooking . . . 84
Grilling . . . 86
Notes on the grilling chart . . . 87
Grilling chart . . . 89
Further applications . . . 90
Further programmes . . . 90
Gentle bake . . . 90
Defrosting . . . 91

Drying food . . . 92
Reheat . . . 93
Proving dough . . . 93
Pizza . . . 94
Heat crockery . . . 94
Frozen food / Ready meals . . . 95
Cleaning and care . . . 96
Unsuitable cleaning agents . . . 96
Tips . . . 97
Normal soiling . . . 97
Stubborn soiling (does not apply to the FlexiClip runners) . . . 98
Pyrolytic cleaning of the oven interior . . . 99
Setting up for pyrolytic cleaning . . . 99
Starting Pyrolytic cleaning . . . 100
At the end of pyrolytic cleaning . . . 101
If pyrolytic cleaning is cancelled . . . 102
Removing the door . . . 103
Dismantling the door . . . 104
Refitting the door . . . 108
Removing the side runners with FlexiClip runners . . . 109
Lowering the top heat/grill element . . . 110
Descaling the steam injection system . . . 111
Sequence of a descaling cycle . . . 111
Preparation . . . 112
Carrying out the descaling process . . . 112
Problem solving guide . . . 116
After Sales / Guarantee . . . 121
Electrical connection . . . 122
Building-in diagrams . . . 124
Appliance and niche dimensions . . . 124
Front dimensions . . . 126
Installing the oven . . . 127
Note for test institutes . . . 128
Test food acc. to EN 60350 . . . 128
Energy efficiency class . . . 129
Product data sheets . . . 129
Addresses . . . 131

Warning and Safety instructions

This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is intended for use in domestic households and similar working and residential environments.

▶ The oven is not intended for outdoor use.

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Please supervise children in the vicinity of the oven and do not let them play with it.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

▶ Danger of injury.
The oven door can support a maximum weight of 15 kg. Do not let children sit on the door, lean against it or swing on it.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. The oven gets hotter during pyrolytic cleaning than it does in normal use. Do not let children touch the oven whilst the Pyrolytic cleaning programme is running.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.

▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised technician (see "Electrical connection").

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide" and "Electrical connection").

▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.

▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use

⚠ Danger of burning.
The oven becomes hot when in use.
You could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
Wear oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.
Do not use the oven to heat up the room.

▶ Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat.
If it does ignite do not put the flames out with water. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

▶ Grilling food for an excessively long time can cause it to dry out with the risk of catching fire.
Do not exceed recommended grilling times.

▶ Some types of food dry out quickly and can self-ignite if high grill temperatures are used. Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus or Conventional heat for this type of procedure.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

▶ When using residual heat to keep food in the oven warm, the high moisture content and amount of condensation in the oven can cause corrosion damage. The control panel, the worktop or the housing unit can also suffer damage.
When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven. Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause the enamel on the floor of the oven to crack or shatter.
Do not line the floor of the oven with anything, e.g. aluminium foil. Do not place roasting pans, pots or baking trays directly on the oven floor.

▶ The enamelling on the oven floor can become damaged by items being pushed around on it. If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

▶ If cold liquid is poured onto a hot surface steam will occur, which can cause scalding. The sudden change in temperature can also damage enamel surfaces.
Do not pour cold liquid directly onto hot enamelled surfaces.

▶ During cooking processes using moisture and during the residual moisture evaporation process steam is produced which can cause serious injury by scalding.
Do not open the door whilst a burst of steam is being released or during the evaporation process.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. Stir and / or turn it to ensure even heat distribution.

▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.

▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum weight of 15 kg.
Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The side runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.

▶ Coarse soiling should be removed before running the Pyrolytic cleaning programme. If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

Accessories

▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ If you have a Miele HUB 5000-M, HUB 5001-M or a HUB 5000-XL oven dish, do not place it on Shelf level 1.
This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
Never place a Miele oven dish on the top rail of Shelf level 1 as it will not be held securely in this position by the anti-tip notches on the runners.
In general it is best to use Shelf level 2.

▶ The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic programme.
Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven (see "Cleaning and care").

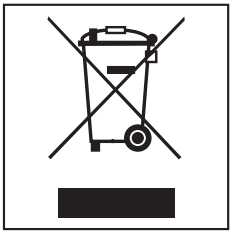
Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

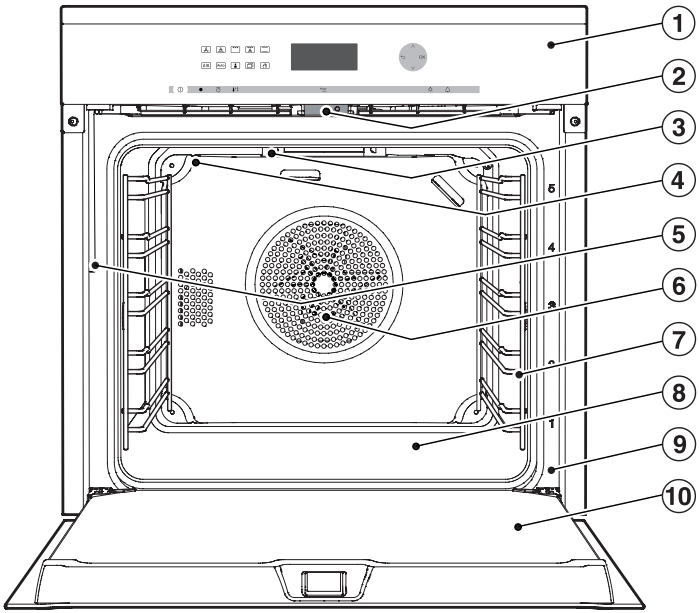
Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.



① Oven controls

② Door lock - Pyrolytic cleaning

③ Top heat/grill element

④ Steam inlet openings

⑤ Water intake pipe for the steam injection system

⑥ Air inlet for the fan with ring heating element behind it

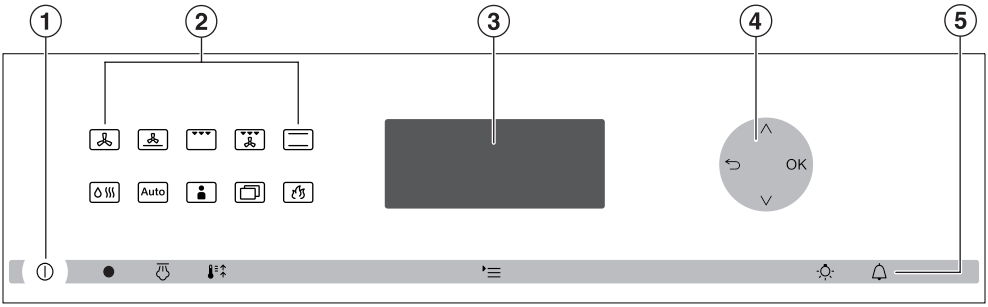
⑦ Side runners with 5 shelf levels

⑧ Oven floor with bottom heat element underneath it

⑨ Front frame with data plate

⑩ Door

Oven controls



① On/Off sensor ⏻

② Sensors for selecting oven functions

③ Display

④ Arrow sensors ∧, ∨ and OK, ⮌ sensors

⑤ Sensors for ⏲, 🌡, ▸≡, ☼, 🔔

On/Off sensor ⏻

The On/Off sensor ⏻ is recessed and reacts to touch.

It is used for switching the oven on and off.

Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone.
This keypad tone can be switched off (see "Settings – Keypad tone").

Oven functions

- Fan plus
- Intensive bake
- Full grill
- Fan grill
- Conventional heat
- Moisture plus
- Auto Automatic programmes
- User programmes
- Further programmes
  - Auto roast
  - Bottom heat
  - Gentle bake
  - Defrost
  - Drying
  - Reheat
  - Heat crockery
  - Prove dough
  - Pizza
  - Descale
  - Settings
- Pyrolytic cleaning

Other sensors

Sensor	Function	Notes
∧ ∨	For scrolling through the lists of options	The arrow sensors are used for scrolling up or down through the lists of options. The options are highlighted one after the other as you scroll through the list. The option you want must be highlighted before you can select it.
	For changing values	Values which are highlighted can be increased or decreased using the arrow sensors.
OK	For selecting functions and saving settings	Functions highlighted in the display can be selected by touching OK. The selected function can then be changed. Touch OK to save the changes. If information appears in the display select OK to confirm the message.
⮌	To go back a step	
‣≡	To select settings	Touching the ‣≡ sensor when the oven is switched on will bring up a list of settings. If the display is dark, the ‣≡ sensor will not react until the oven is switched on. During a cooking process you can alter the temperature or set a cooking duration after touching this sensor.

Sensor	Function	Notes
☼	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the ☼ sensor, for example when cleaning the oven. If the display is dark, the ☼ sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
🔔	For setting the minute minder	If the time of day is visible you can enter a minute minder duration at any time, e.g. when boiling eggs on the hob. If the display is dark, the 🔔 sensor will not react until the oven is switched on.
	For injecting the bursts of steam	If manual bursts of steam are selected for the Moisture plus function, the bursts of steam are injected by touching the sensor. The sensor lights up when a burst of steam can be injected. appears in the display when a burst of steam is being injected.
	For switching Rapid heat-up on and off	When using Fan plus, Auto roast, Moisture plus and Conventional heat the sensor will light up. By touching you can switch the Rapid heat-up function on or off (see "Using the oven - Further functions – Rapid heat-up").

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes and settings. Information or a list of options is shown in the display depending on the function selected and/or touching the ▸≡ sensor.

After switching the oven on with the On/Off ⏻ sensor you will be prompted to select a function.

If the time of day is visible and you have not selected a function, a list with the following options will appear in the display:

– Language
– Time
– Date
– Lighting
– Display brightness
– Buzzer tones
– Keypad tone
– Units
– Cooling fan run-on
– Pyrolytic cleaning
– Recommended temperatures
– Safety
– Showroom programme
– Factory default

After selecting a function (except for Auto), a list of options for that function will appear in the display:

– Temperature
– Duration
– Ready at
– Start at (only if "Duration"/"Ready at" have been set)
– Type of heating (only with Moisture plus)

■ To select an option scroll through the list with the arrow sensors until the option you want is highlighted.

■ Then confirm your choice with the OK sensor.

The following symbols may also appear in the display in addition to the text:

Symbol	Explanation
	Minute minder
 	If two or three options are available arrows will appear on the right hand side of the display. Use the arrow sensors to scroll through the list. The options will be highlighted one after the other as you scroll through them.
	If more than three options are available, a bar will appear on the right-hand side of the display. Use the arrow sensors to scroll through the list. The options will be highlighted one after the other as you scroll through them.
	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
	Some settings are altered using a bar chart (e. g. display brightness, volume and degree of browning).
	A tick indicates the option which is currently selected.
	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	The system lock is on (see "Settings – Safety – System lock "). The oven cannot be used.
	Bursts of steam
	Descale

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate is located on the front frame, visible when the door is open.

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

- the operating and installation instructions for using the oven functions,
- a recipe booklet for Moisture plus and the Automatic programmes,
- screws for securing your oven in the housing unit,
- descaling tablets and a plastic tube with clip for descaling,
- various accessories.

Accessories supplied and available to order

Accessories will vary depending on model.
Your oven will be supplied with side runners, a universal tray and a rack. Depending on model, your oven may also come supplied with some or several of the accessories listed here.

All the accessories listed as well as the cleaning and care products are designed for Miele appliances.

These can be ordered via the internet at www.miele-shop.com, from Miele (see end of manual for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and the reference number of the accessories required.

Side runners

Side runners for trays, racks and Miele oven dishes are fitted on either side of the oven cavity for shelf levels 1–5.

The numbers for the shelf levels are marked on the front frame.

Each level consists of two rails, one above the other.

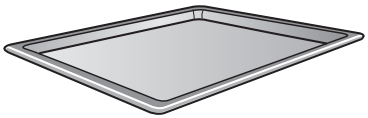
– The accessories (e.g. the rack) are pushed into the oven between the rails,

– FlexiClip telescopic runners (depending on model) are fitted on the lower rail.

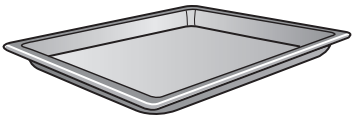
If necessary, the side runners can be removed for cleaning (see "Cleaning and care").

Baking tray, universal tray and rack with non-tip notches

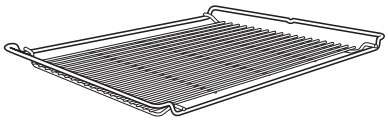
Baking tray HBB71:



Universal tray HUBB71:



Rack HBBR72:



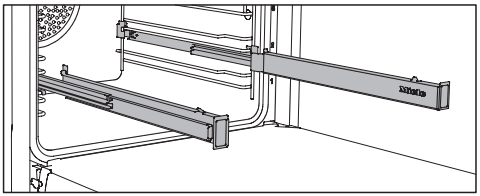
These accessories are inserted into the oven between the two rails of a side runner.

Always position the rack as illustrated above.

The accessories have non-tip safety notches half way along the short edges which prevent them from being pulled right out when they only need to be pulled partially out.

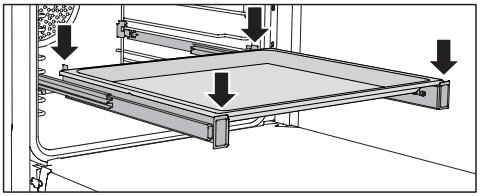
If you are using the universal tray with the rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

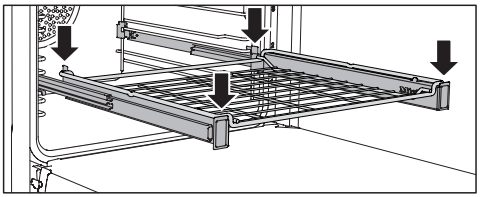
FlexiClip telescopic runners HFC72



The FlexiClip telescopic runners can be used with any shelf level.

Push the FlexiClip telescopic runners right into the oven before placing accessories on them. The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.





The FlexiClip runners can support a maximum load of 15 kg.

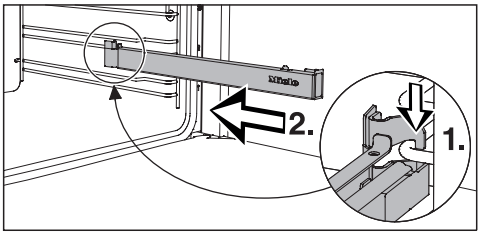
Fitting and removing FlexiClip telescopic runners

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.

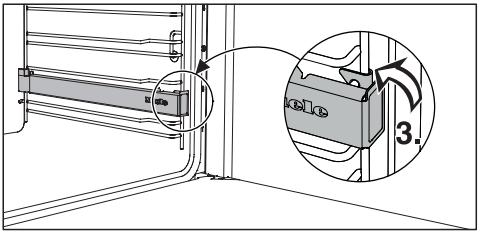
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

The FlexiClip runner with the Miele logo is fitted on the right.

When fitting the FlexiClip telescopic runners **do not** extend them.



- Hook the FlexiClip runner onto the front of the lower rail of a side runner (1.) and then push it along the rail into the oven compartment (2.).

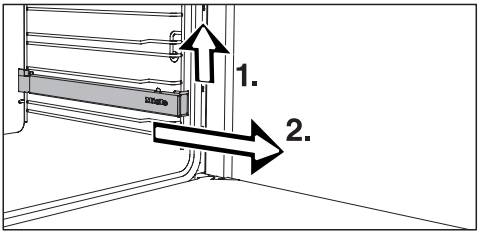


- Then secure the FlexiClip runner to the lower of the two rails as illustrated (3).

If the FlexiClip runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

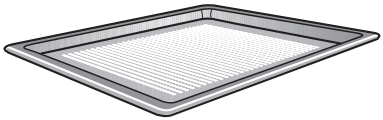
To remove a FlexiClip runner:

- Push the FlexiClip runner in all the way.



- Remove the FlexiClip runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

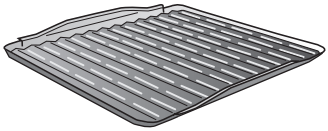
Gourmet perforated baking tray,



HBBL 71

The perforated baking tray has been specially designed for baking fresh yeast and quark dough items, bread and rolls.
The fine perforations help to brown the underside of food.
The tray can also be used for drying fruit and vegetables.

The enamelled surface has been treated with PerfectClean.

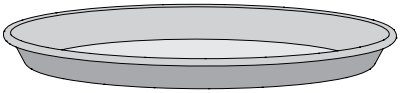


Anti-splash insert HGBB71

The anti-splash insert fits in the universal tray.
The juices from the food being grilled or roasted collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The enamelled surface has been treated with PerfectClean.

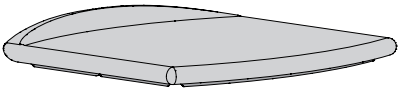
Round baking tray HBF 27-1



The round baking tray is suitable for cooking pizza, shallow cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

The enamelled surface has been treated with PerfectClean.

Baking stone HBS 60



The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

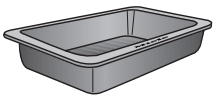
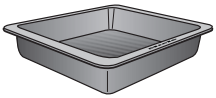
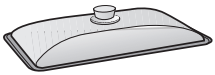
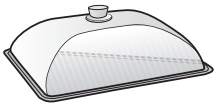
HUB oven dishes and HBD oven dish lids

The Miele oven dishes, unlike other oven dishes, slide into the oven on the side runners. They have non-tip safety notches like the rack to prevent them being pulled out too far.
They also have a non-stick coating.

Gourmet oven dishes are either 22 cm or 35 cm deep. The width and height are the same.

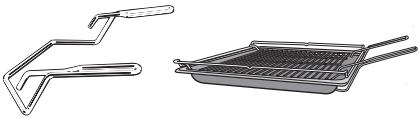
Lids are also available. These are ordered separately.

Please quote the model number of your Miele oven dish when ordering.

Depth: 22 cm	**Depth: 35 cm**
HUB5000-M HUB5001-M*	HUB5000-XL
	
HBD 60-22	HBD 60-35
	

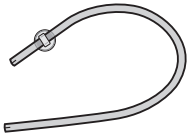
* suitable for use on induction hobs

Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

Miele microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Miele oven cleaner

Miele oven cleaner is suitable for removing very stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used for:

- the time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes on and off,
- Moisture plus cooking,
- Automatic programmes,
- creating User programmes,
- settings that can be customised.

Safety features

System lock for the oven

The system lock prevents the oven from being used unintentionally (see "Settings – Safety – System lock").

The system lock will remain activated even after an interruption to the power supply.

Safety switch-off

The oven switches itself off automatically if it is used for an exceedingly long period. The length of time depends on the oven function being used.

Cooling fan

The cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after a programme to prevent moisture building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Vented oven door

The oven door glass panes have a heat-reflecting coating.

When the oven is operating, air is passed through the door to keep the outer pane cool.

The door can be removed and dismantled for cleaning (see "Cleaning and care").

Door lock - Pyrolytic cleaning

For safety reasons the door is locked as soon as the Pyrolytic cleaning programme is started. After the Pyrolytic cleaning programme has finished, the door will remain locked until the temperature in the oven has fallen below 280 °C.

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

Food can be taken off these surfaces easily, and soiling from baking and roasting is simple to remove.

Food can be sliced or cut up on PerfectClean surfaces.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The following have all been treated with PerfectClean:

– Universal tray
– Baking tray
– Anti-splash insert
– Perforated baking tray
– Round baking tray

Pyrolytic accessories

The following accessories can be left in the oven during the Pyrolytic cleaning programme.

– Side runners
– FlexiClip telescopic runners
– Rack

See "Cleaning and care" for more information.

Basic settings

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

The oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

The greeting "Miele Willkommen" will appear in the display, and you will then be requested to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

Set the language

First select the language you want:

- Scroll through the list until the language you want is highlighted.
- Touch the OK sensor.

Select the country

- Scroll through the list until the country you want is highlighted.
- Touch the OK sensor.

Set the date

- Then select the date.
- Touch the OK sensor.

Set the time (of day)

Now set the time of day using the 24 hour clock.

- Set the hours and the minutes.
- Touch the OK sensor.

The time of day can be displayed in 12 hour format (see "Settings - Time - Clock format").

Time of day display

You will then be asked when you want the time of day to show in the display when the oven is switched off (see "Settings - Time - Display"):

– On
The time always shows in the display.

– Off
The display appears dark to save energy. Some functions are limited.

– Night dimming
The time only shows in the display between 5:00 and 23:00. It switches off at night to save energy.

■ Scroll through the list until the option you want is highlighted.

■ Touch the OK sensor.

Some information about energy consumption will appear in the display.

■ Touch the OK sensor.

The message "Set up successfully completed" will appear in the display.

■ Touch the OK sensor.

The oven is now ready to use.

If you have selected the wrong language by mistake proceed as described in "Settings - Language ⚑".

Heating up the oven for the first time and rinsing the steam injection system

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell. It is a good idea to rinse the steam injection system at the same time.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking.
- Fit the FlexiClip runners (available to order) to the side runners and insert all trays and the rack.
- Fill a container with approx. 100 ml fresh tap water.
- Switch the oven on.
- Select the Moisture plus function.

The recommended temperature of 160 °C will appear highlighted.

This temperature will be automatically accepted within a few seconds and the option to select a burst of steam will then appear.
Touch ⮌, to go back to the temperature selection option.

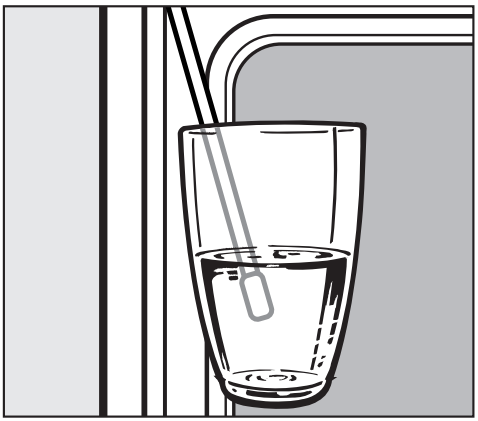
- Set the maximum possible temperature (250 °C).
- Touch the OK sensor.

"Automatic steam" will be highlighted.

- Touch the OK sensor.

The prompt to draw in water then appears.

- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Place the end of the water intake pipe in the water container.

- Touch the OK sensor.

The water intake process will begin.

The amount of water actually drawn up into the oven may be less than the amount specified as required, leaving a small amount in the container.

- Remove the water container after the water intake process.
- Confirm the message telling you that the process is complete by touching the OK sensor.
- Close the door.

The message will then disappear.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The oven heating will switch on.

After a short time a burst of steam is injected automatically.

⚠ Danger of injury. Steam can cause injury by scalding. Do not open the appliance door while a burst of steam is being injected.

Heat the empty oven for at least an hour.

After at least an hour:

- Switch the oven off.

After heating up for the first time

⚠ Danger of burning. Allow the oven interior to cool down before cleaning by hand.

- Switch the oven on.
- Touch ☼, to switch on the oven interior lighting.
- Take all accessories out of the oven and clean them by hand (see "Cleaning and care").
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Settings

Settings overview

Settings cannot be altered while a cooking programme is in progress.

Factory default settings are shown in **bold** in the chart.

Setting	Options	
Language	[...]	...
	deutsch	... / Deutschland / Luxemburg / ...
	english	... / Australia / United Kingdom / ...
	[...]	...
Time	Display	On / **Off** / Night dimming
	Clock format	**24 h** / 12 h
	Set	Set the time of day
Date	Set the date	
Lighting	On **"On" for 15 seconds**	
Display brightness	Darker ■■■■□□□ Brighter	
Buzzer tones	You can set different buzzer tones, change them or switch them off.	
	Melody	Quieter ■■■■■■■ Louder
	Solo tone	Lower ■■■■■■■□□□□□□ Higher
Keypad tone	The volume for the keypad tone can be set, or switched off altogether. Quieter ■■■■■■■ Louder	
Units	Weight	**g**
		lb/oz
	Temperature	**°C**
		°F

Setting	Options	
Cooling fan run-on	**Temp. controlled**	
	Time controlled	
Pyrolytic	With reminder	
	Without reminder	
Recommended temperatures	Recommended temperatures can be altered within the range specified.	
Safety	System lock	On
		Off
	Sensor lock	On
		Off
Showroom programme	Demo mode	On
		Off
Factory default	Settings	Reset / Do not reset
	User programmes	Delete / Do not delete
	Recommended temperatures	Reset / Do not reset

Opening the Settings menu

- Switch the oven on.
- Touch ‣≡.

A list of settings will appear in the display.

You can check them or change them.

A tick ✓ next to an option shows which setting is active.

Touch ⮌ or ‣≡ to return to the menu for selecting a function.

To change and save settings

- Switch the oven on.
- Touch ‣≡.
- Scroll through the list until the setting you want is highlighted.
- Touch the OK sensor.
- Change the setting.
- Touch the OK sensor.
- Touch ⮌ or ‣≡.

Touch ⮌ or ‣≡ to return to the menu for selecting a function.

Language ⚑

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.

Tip: If you have selected the wrong language by mistake, you can follow the flag symbol ⚑, to get back to the "Language ⚑" menu.

Time

Display

Select how you want the time of day to show in the display when the oven is switched off:

– On
The time always shows in the display.

– Off
The display is switched off to save energy. The oven has to be switched on before you can use it. This also applies to using the minute minder and the oven lighting.

– Night dimming
To save energy the time is only shown in the display between 5:00 and 23:00. The rest of the time it is not visible.

Clock format

You can select whether the time shows as a 24 h or 12 h clock.

– 24 h
The time of day is shown in 24 hour clock format.

– 12 h
The time of day is shown in 12 hour clock format.

Set

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Date

Set the date.

Lighting

– On
The interior lighting is switched on during the entire cooking period.

– "On" for 15 seconds
The oven lighting switches off 15 seconds after a programme starts.
Touching switches it on for another 15 seconds.

Display brightness

The brightness is represented by a bar with seven segments.

Use the ∨ arrow sensor to make the display appear darker and the ∧ sensor to make it brighter.

Buzzer tones

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.

Use the ∨ sensor to reduce the volume or the ∧ sensor to increase it.

Maximum volume is selected when all segments are filled.
If none of the segments are filled the volume is switched off.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

Use the ∨ or ∧ sensor to alter the pitch.

Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a bar with seven segments.

Use the ∨ sensor to make it quieter and the ∧ sensor to make it louder.

Maximum volume is selected when all segments are filled.
If none of the segments are filled the volume is switched off.

Units

Weight

– g
Weight in Automatic programmes is set using grammes.

– lb/oz
Weight in Automatic programmes is set using pounds and ounces.

Temperature

– °C
The temperature is displayed in degrees Celsius.

– °F
The temperature is displayed in degrees Fahrenheit.

Cooling fan run-on

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

– Temp. controlled
The cooling fan switches off when the temperature in the oven drops below 70° C.

– Time controlled
The cooling fan switches off after a period of about 25 minutes.

Do not leave food in the oven to keep it warm if you have set the cooling fan to timed controlled operation.
Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.
Condensate can damage the oven housing unit, damage the worktop and lead to corrosion in the oven.

Pyrolytic

– With reminder
A reminder to run the pyrolytic cleaning programme will appear in the display.

– Without reminder
You will not be reminded to run the pyrolytic cleaning programme.

Recommended temperatures

If you cook with different temperatures a lot it makes sense to change the recommended temperature.

After selecting this option a list of functions will appear in the display.

Select the function you want. The recommended temperature will be highlighted together with the range within which it can be changed.

Use ∨ to reduce the recommended temperature and ∧ to increase it.

Safety

System lock

The system lock prevents the oven being switched on by mistake.

> The system lock will remain activated even after an interruption to the power supply.

Select "On" to activate the system lock

– On
The system lock is now active. If you want to use the oven press the OK sensor for at least 6 seconds.

> The minute minder can still be used when the system lock is active.

– Off
The system lock is not active. You can use the oven as normal.

Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking.
Once activated, the sensor lock prevents the sensors working a few seconds after a programme has been started.

– On
The sensor lock is active.
Press the OK sensor for at least 6 seconds to use the sensors again.
The sensor lock is then deactivated for a short period.

– Off
The sensor lock is not active. All sensors react to touch as normal.

Showroom programme

This function enables the oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

– On
Touch the OK sensor for at least 4 seconds to activate demo mode.

If activated, the message "Demo mode active. The appliance will not heat up" will appear in the display when the oven is switched on.

– Off
Touch the OK sensor for at least 4 seconds to deactivate demo mode.
The oven can then be used as normal.

Factory default

– Settings
Any settings that you have altered will be reset to the factory default setting.

– User programmes
All user programmes will be deleted.

– Recommended temperatures
Recommended temperatures which have been changed will be reset to the factory default settings.

Using the minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 55 seconds can be set.

Tip: Use the minute minder when using Moisture plus to remind you to inject the bursts of steam at the desired time.

To set the minute minder

Example:
You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

If you want to use the minute minder and "Time – Display – Off" has been set, you will need to switch the oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the oven is switched off.

- Touch .

"0 : 00 : 00" will appear (h : min : sec). The hour block will light up.

- Touch the OK sensor.

The hours are saved and the minutes block will light up.

- Use the arrow sensors until "06" appears.
- Touch the OK sensor.

The minutes are saved and the seconds block will light up.

- Use the arrow sensors until "20" appears.
- Touch the OK sensor.

The minute minder duration is now saved.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time the minute minder duration will appear in the bottom of the display.

At the end of the minute minder duration

– will flash,

– the display will show the time counting upwards,

– a buzzer will sound if the buzzer tone has been set (see "Settings - Buzzer tones").

■ Touch .

The buzzer will stop and the symbols in the display will go out.

To change the duration set for the minute minder

■ Touch .

"Minute minder" will appear and "Change" will be highlighted.

■ Touch the OK sensor.

The minute minder duration selected appears.

■ Change the duration set for the minute minder.

■ Touch the OK sensor.

The altered minute minder duration is now saved.

To cancel the duration set for the minute minder

■ Touch .

"Minute minder" will appear and "Change" will be highlighted.

■ Scroll through the list until "Delete" is highlighted.

■ Touch the OK sensor.

The minute minder duration is now cancelled.

Overview of functions

Your oven has a range of oven functions for preparing food.

Depending on the function selected, different heating elements are switched on and sometimes combined with the fan (see details in brackets).

Some functions are selected directly from the control panel.
Others only appear after selecting .

The following are selected directly from the control panel:

Fan plus

(Ring heat element + fan)

This function is used for baking and roasting on different levels at the same time.
A lower temperature can be selected than when using Conventional heat, as the fan distributes the heat to the food straight away.

Intensive bake

(Ring heat element + fan + bottom heat element)

For baking cakes with moist toppings. Intensive bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.

Conventional heat

(Top heat/grill element + bottom heat element)

For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times.

Full grill

(Top heat/grill element)

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

Moisture plus

(Ring heat element* + fan* + steam injection system)

For baking and roasting with moisture injection.

* Equates to Fan plus.
The steam injection system can also be used with other heating systems (see "Moisture plus").

Fan grill

(Top heat/grill element + fan)

For grilling thicker cuts of meat (e. g. roulades, chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat to the food straight away.

Automatic programmes Auto

(depending on programme)

This option will bring up a list of all Automatic programmes available on this oven

The following are selected via Further programmes:

Auto roast

(Ring heat element + fan)

This used for roasting.
The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty.
As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.

Bottom heat

(Bottom heat element)

Use this setting towards the end of cooking to brown the base of a cake, quiche or pizza.

Defrost

(Ring heat element + fan)

For the gentle defrosting of frozen food.

Gentle bake

(Ring heat element + fan)

For cooking meat.

Cooking

- Remove any accessories from the oven that you do not require for cooking.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
- Avoid opening the door during cooking.
- In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
- It is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, oven-proof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.
- Observe cooking durations to avoid energy wastage when cooking food.

  Wherever possible set the cooking duration, or use a food probe. Make use of the Automatic programmes if your oven has them.
- Fan plus can be used for cooking many types of food. Because the fan distributes the heat to food straight away it allows you to use a lower temperature than you would with Conventional heat. It also enables you to cook on several shelf levels at the same time.
- Fan grill can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Using residual heat

- The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking in order to make use of residual heat. The cooling fan and, depending on cooking function the hot air fan, will remain on. Do not switch the oven off (see "Safety instructions").
- If you have set a duration for a cooking programme, the oven heating elements will switch off automatically shortly before the end of cooking and "Energy saving phase" will appear in the display. The residual heat in the oven is sufficient to complete the cooking process. The cooling fan, and the hot air fan depending on function will remain switched on.
- If you wish to run the pyrolytic cleaning programme, it is best to start it immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required to run the programme.

Settings

- Switch the clock display off if you wish to reduce energy usage (see "Settings").
- Set the oven lighting so that it switches off automatically during a programme after 15 seconds. It can be switched on again at any time by touching ☼.

Energy save mode

- The oven will switch itself off automatically to save energy if a programme is not being run and controls have not been operated. The time of day will appear in the display or the display will remain dark (see "Settings").

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the function you want.

Function, recommended temperature and temperature range will appear.

The oven heating, lighting and cooling fan will switch on.

- Change the recommended temperature if necessary.

Otherwise the recommended temperature will be accepted within a few seconds.

- Touch the OK sensor.

The required and the actual temperature will appear.

You will see the temperature increasing.
A buzzer will sound when the selected temperature is first reached. See "Settings - Buzzer tones".

After cooking:

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

You can change this default setting if you wish (see "Settings - Cooling fan run-on).

You have placed the food in the oven, selected a function and set the temperature.

■ Touch ▸≡.

Further options will appear in the display which you can select or change for your programme:

– Temperature

– Duration

– Ready at

– Start at
(This will appear after a "Duration" or "Ready at" time has been set).

– Type of heating
(this option only appears with Moisture plus. You can combine bursts of steam with other functions).

Changing the function

You can change the cooking function during operation.

■ Select the function you want.

■ When "Change function?" appears in the display, select "Yes".

■ Touch the OK sensor.

The new function will appear in the display together with its recommended temperature.

■ Set a different temperature if necessary.

■ Touch the OK sensor.

Changing the temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display together with its possible range.

The following recommended temperatures are set at the factory:

Fan plus . . . . . 160 °C (30–250 °C)
Conventional heat . 180 °C (30–280 °C)
Moisture plus . . . . 160 °C (130–250 °C)
Intensive bake . . . . 170 °C (50–250 °C)
Auto roast* . . . . . 160 °C (100–230 °C)
Full grill . . . . . 240 °C (200–300 °C)
Fan grill. . . . . 200 °C (100–260 °C)
Gentle bake . . . . . 190 °C (100–250 °C)
Defrost . . . . . 25 °C (25–50 °C)
Bottom heat . . . . . 190 °C (100–250 °C)

* Initial searing phase temperature approx. 230 °C, continued roasting temperature 160 °C

- If the recommended temperature is suitable for your recipe, touch the OK sensor.
- If it is not suitable for your recipe, you can change it for this particular cooking programme.
- Use ∨ or ∧ to set the temperature you require.

The temperature changes in 5° C steps.

- Touch the OK sensor.

The altered required temperature is saved.

You can also permanently reset the recommended temperature to suit your personal cooking preferences. See "Settings - Recommended temperatures".

Rapid heat-up

Rapid heat-up can be used to speed up the heating up phase.

Rapid heat-up switches on automatically when the temperature is set above 100 °C in the following programmes: Fan plus, Auto roast, Conventional heat and Moisture plus.

The sensor lights up.

> Rapid heat-up should be switched off when cooking pizza and delicate items (e. g. sponge or biscuits). These will get brown too quickly on the top.

Touch the sensor during the heating-up phase to switch Rapid heat-up on or off:

■ Touch the illuminated sensor.

"Heating-up" will appear in the display instead of "Rapid heat-up" and the keypad illumination will go out.

Whilst "Heating-up" is visible in the display, touching the non-illuminated sensor will switch "Rapid heat-up" on again.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

Pre-heat the oven when using:

Fan plus
– dark bread dough,
– beef sirloin joints and fillet.

Conventional heat
– cakes and biscuits with a short baking time (up to 30 minutes),
– delicate mixtures (e.g. sponges),
– dark bread dough,
– beef sirloin joints and fillet.

■ Select the required oven function and the temperature.

■ Rapid heat-up should be switched off when baking pizza, biscuits and small cakes.

■ Wait for heating-up to finish.

A buzzer will sound when the set temperature is reached as long as the buzzer is set (see "Settings - Buzzer tones").

■ Place the food in the oven.

Setting the duration

You have placed the food in the oven, selected a function and set the temperature.

You can set the programme to switch on or on and off automatically by setting "Duration", "Ready at" or "Start at".

– Duration
  Enter the cooking duration you require.
  Once the duration set has elapsed, the heating will switch off automatically.
  The maximum duration which can be set is 12:00 hours.

– Ready at
  Set the time you want cooking to finish at. The oven will switch off automatically at the time you have set.

– Start at
  This option will only appear if you have set a "Duration" or "Ready at" time.
  With "Start at" you have specify when you want the programme to start.
  The oven will start heating up at that time.

Switching off automatically

Example:
It is 11:45. Your food needs 30 minutes to cook and should be ready at 12:15.

Select "Duration" and set the time to 00:30 h or select "Ready at" and set the time to 12:15.

The oven will switch off automatically when this time has elapsed.

Set the "Duration"

- Touch ‣≡.
- Scroll through the list until "Duration" is highlighted .
- Touch the OK sensor.
- Enter the cooking duration you require.
- Touch the OK sensor.

Set "Ready at"

- Touch ‣≡.
- Scroll through the list until "Ready at" is highlighted.
- Touch the OK sensor.
- Enter the time you want cooking to stop.
- Touch the OK sensor.

Switching on and off automatically

We recommend using automatic switching on and off when roasting. For baking do not delay the start for too long as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

To **switch a cooking programme on and off automatically** you have a choice of how to enter the time parameters:

– "Duration" and "Ready at"

– "Duration" and "Start at"

– "Ready at" and "Start at"

Example:
It is 11:30. Your food needs 30 minutes to cook and should be ready at 12:30.

- Select "Duration" and set a time of 00:30 h.
- Select "Ready at" and set the time to 12:30 h.

The "Start at" time will be calculated automatically. "Start at 12:00" will appear in the display.

The oven will switch on automatically when this time is reached.

Sequence of a programme that switches on and off automatically

Up until the start time the function, the selected temperature, "Start at" and the start time will appear in the display.

After the programme has started you can follow the heating-up phase in the display until the required temperature has been reached.

Once this temperature is reached a buzzer will sound, if this option has been switched on (see "Settings - Buzzer tones").

After the heating-up phase the time remaining will appear in the display.

You can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme a buzzer will sound, if this option has been switched on (see "Settings - Buzzer tones").

The oven heating and lighting will switch off. "Process finished" will appear in the display and "Save" will be highlighted.

This gives you the option of saving the programme as a User programme (see "User programmes").

During the cooling down phase the cooling fan will continue to run for a while.

Changing an entered cooking time

- Touch ▸≡.

All options that can be changed will appear.

- Scroll through the list until the setting you want is highlighted.
- Touch the OK sensor.

"Change" will be highlighted.

- Touch the OK sensor.
- Change the set time
- Touch the OK sensor.

These settings will all be deleted in the event of an interruption to the power supply.

Cancelling cooking

- Touch ⮌.
- When "Cancel cooking?" appears in the display, select "Yes".

The oven heating and lighting will switch off, and any set durations will be deleted.

Your oven is equipped with a steam injection system for cooking with moisture. Baking, roasting and cooking with Moisture plus guarantees optimised steam and air conduction for excellent cooking and browning results.

After selecting Moisture plus you need to set the temperature and the number of bursts of steam.

You can select:

– Automatic steam
  This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.

– 1 burst of steam
  2 bursts of steam
  3 bursts of steam
  You need to add the appropriate amount of water for the number of bursts of steam.
  You have to release the bursts of steam yourself.

Fresh tap water is taken into the steam system via the tube underneath the control panel on the left.

⚠ Use only fresh tap water when cooking with the Moisture plus function. Other liquids will cause damage to the oven.

The water is then injected as bursts of steam into the oven compartment during the cooking programme.
The steam inlets are located at the rear left corner of the roof of the oven.

One burst of steam takes about 5-8 minutes.

The number of bursts of steam and when they are injected will depend on the type of food being cooked:

– **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.

– **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.

– When **roasting meat with a high fat content** injecting steam at the beginning of roasting will help render the fat.

Additional moisture is not suitable for mixtures which already contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

Tip: Please refer to the sample recipes.

Moisture plus

Type of heating

The Moisture plus programme uses "Fan heat" together with the addition of moisture.

Touch ▸≡ and select "Type of heating" to use moisture with a different function:

– Conventional heat

– Intensive bake

– Auto roast

Moisture plus function

It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

- Prepare the food and place in the oven.
- Select the Moisture plus function.

The recommended temperature of 160 °C will appear.

The oven heating, lighting and cooling fan will switch on.

Setting the temperature

- Set the required temperature.
- Touch the OK sensor.

Setting the number of bursts of steam

Tip: Please refer to the sample recipes.

If you wish the burst of steam to be injected into the oven automatically after the heating-up phase:

- Select "Automatic steam".

If you wish to inject one or more bursts of steam manually at specific times:

- Select "1 burst of steam", "2 bursts of steam" or "3 bursts of steam".
- Touch the OK sensor.

When to add the steam

This option will only appear in the display after you have selected 1, 2 or 3 bursts of steam.

Tip: If you have selected more than one burst of steam, the 2nd one should be released at least 10 minutes after starting the programme.

– Manual steam

If you want to inject the bursts of steam manually:

- Select "Manual steam". Then set the minute minder to remind you when to release them.

– Time-controlled steam

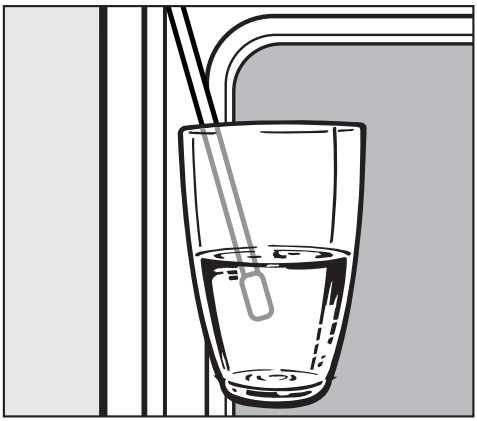
If you want to time when to release the bursts of steam:

- Select "Time-controlled steam".
- Set the time for each burst of steam. The oven will then release the steam at the specified times. The time counts down as soon as the programme is started.
- Touch the OK sensor.

The prompt to draw in water then appears.

Preparing and starting the water intake process

- Fill a suitable container with the required amount of fresh tap water.
- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
- Touch the OK sensor.

The water intake process will begin.

The amount of water actually drawn up into the oven may be less than the amount specified as required, leaving a small amount in the container.

The water intake process can be interrupted and restarted at any time by touching OK.

- Remove the water container after the water intake process.
- Confirm the message showing that the process has finished with OK sensor.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The oven heating and the cooling fan will switch on. The required and actual temperatures will appear in the display.

You will see the temperature increasing.
A buzzer will sound when the selected temperature is first reached. See "Settings - Buzzer tones".

If you have selected "Time-controlled steam", the time at which to release the next burst of steam will appear. If necessary you can alter this time with the ‣≡ sensor.

Changing the type of heating

With some recipes it is advisable to change the function.

- Touch ‣≡.
- Scroll through the list until "Type of heating" is highlighted.
- Touch the OK sensor.
- Select the function you want.
- Touch the OK sensor.

Steam can cause injury by scalding.
Do not open the door while the burst of steam is being injected.
Condensation on the sensors will make them react more slowly.

Automatic steam

Once the heating-up phase has been completed, the automatic burst of steam is injected.

The water will vaporise in the oven whilst steam is being released.

After the burst of steam, will go out .

- Continue cooking until the end of the cooking duration.

1, 2 or 3 bursts of steam

– Manual steam

If you have selected "Manual steam", you can release the steam as soon as the sensor is lit up.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

Please refer to the recipes for the timing of the bursts of steam.

Tip: Set the minute minder to remind you.

- Touch .

The burst of steam will be released, the sensor light will go out and will appear in the display.

- Proceed as described to inject further bursts of steam.

will go out in the display after each burst of steam.

- Continue cooking until the end of the cooking duration.

– Time-controlled steam

The oven will release the steam after the specified amount of time.

Residual water evaporation

When cooking using the addition of moisture, the water will be equally distributed between the number of bursts of steam and used up as long as the programme is not interrupted.

However, if a programme using the addition of moisture is interrupted before all the bursts of steam have been injected, the water for these unused bursts of steam will remain in the system.

The next time Moisture plus or an Automatic programme with moisture is used "Evaporate residual moisture?" will appear in the display with the options "Skip" and "Yes".

It is best to start the evaporation of residual water straight away so that only fresh water is used during a cooking programme.

To start residual water evaporation immediately

Steam can cause scalding injuries. Do not open the door during the evaporation process.

- Select the Moisture plus function or an Automatic programme that uses moisture.

"Evaporate residual moisture?" will appear in the display with the option "Yes" highlighted.

- Touch the OK sensor.

"Evaporate res. water" and a time will appear in the display.

The evaporation process will begin. The duration will count down in the display.

The duration displayed depends on the amount of water in the system. During the evaporation process, this duration may change depending on how much water is present.

At the end of the residual water evaporation process "Process finished" appears in the display.

A cooking process using the Moisture plus function or an Automatic programme with moisture can now be carried out.

During the evaporation process moisture will condense on the door and the oven interior.
This condensation must be wiped off after the oven has cooled down.

To skip residual moisture evaporation

⚠ Do not cancel the prompt for residual moisture evaporation unless you have to, as this could, in certain circumstances, cause the steam unit to overflow into the oven interior when taking in more water.

- Select the Moisture plus function or an Automatic programme that uses moisture.

"Evaporate residual moisture?" will appear.

- Scroll through the list until "Skip" is highlighted.
- Touch the OK sensor.

A cooking process using the Moisture plus function or an Automatic programme with moisture can now be carried out.

Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

The Automatic programmes are all listed under Auto.

Overview

– Cakes
– Baked goods
– Bread
– Bread mixes
– Bread rolls
– Meat
– Game
– Poultry
– Fish
– Dessert

To use an Automatic programme

■ Select Auto.

A list of food types will appear in the display.

■ Scroll through the list until the food type you want is highlighted.

■ Touch the OK sensor.

The Automatic programmes available will then appear.

■ Scroll through the list until the Automatic programme you want to use is highlighted.

■ Touch the OK sensor.

Each step you need to take before starting the Automatic programme will appear in the display.

Depending on the programme you have selected, further information or prompts will appear regarding

– the roasting or baking dish,
– the shelf level,
– the amount of water required for programmes with Moisture plus,
– the cooking duration.

■ Follow the instructions in the display.

See the recipe booklet for a selection of Automatic programmes to try.

Notes on using these programmes

– When using the Automatic programmes the recipes provided are designed as a guide only. You can use them for other similar recipes, including those using different quantities.

– The oven interior needs to be at room temperature before starting an Automatic programme.

– The duration quoted for Automatic programmes is an estimate. It may increase or decrease depending on the programme. The duration, in particular with meat, will vary depending on the initial temperature of the food.

– Some programmes require the addition of liquid or vegetables during cooking. You will be prompted by a message in the display when this needs to be done (e.g. "Add liquid at ...").

– Some programmes require a pre-heating phase before food is placed in the oven. A prompt will appear to tell you when to add the food.

User programmes

You can create and save up to 20 of your own programmes.

– Each one can have up to 10 cooking stages. This enables you to save your most frequently used recipes very accurately. Each stage contains a function, temperature and duration.

– You can specify the shelf level(s) for the food.

– You can enter the name of the programme for your recipe.

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

– Select "Save" at the end of running an Automatic programme.

– Select "Save" after running a programme with a set duration.

Then name the programme.

To create a User programme

■ Select [person].

To create the first User programme:

The first time you create a User programme "Create programme" will appear in the display.

■ Touch the OK sensor.

To create further User programmes:

If User programmes already exist, the programme names will appear with "Edit programmes" underneath them.

■ Scroll through the list until "Edit programmes" is highlighted.

■ Touch the OK sensor.

"Create programme" is then highlighted.

■ Touch the OK sensor.

You can now specify the settings for cooking stage 1.
Follow instructions in the display:

■ Select and confirm the cooking function, temperature and duration.

> Depending on oven function selected, you can also select Rapid heat-up. See "Using the oven - Further functions / Rapid heat-up".

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first.

If further cooking stages are required:

- Select "Add cooking stage" and proceed as for the 1st cooking stage.

When you have finished setting the cooking stages:

- Select "Finish programme".

Finally set the shelf level(s) to be used.

- Select and confirm the required level(s).

A summary or your settings will appear in the display.

- Check the settings and then confirm them with OK.
- Scroll through the list until "Save" is highlighted.
- Touch the OK sensor.

Finally give the programme a name. The following symbols appear next to the alphabet:

Symbol	Explanation
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen
✓	Confirm the programme name

- Scroll through the list until the character you want is highlighted.
- Touch the OK sensor.

The letter or number you have selected will appear in the top line of the display.

> Characters can be deleted one after the other using the ⮌ sensor.
>
> A name can have a maximum of 10 characters.

- Select the rest of the letters or numbers for your programme name.
- Once you have entered the programme name scroll through the list until ✓ is highlighted.
- Touch the OK sensor.

A message will appear in the display confirming that the name has been saved.

- Touch the OK sensor.

To start a User programme

■ Select [person].

The programme names will appear in the display with "Edit programmes" underneath.

■ Scroll through the list until the programme you want is highlighted.

■ Touch the OK sensor.

A list will appear in the display.

– Start now
The programme will start straight away and the oven heating will switch on.

– Start at
You can specify when you want the programme to start. The oven will switch on automatically at the time you set.

– Ready at
You can specify when you want cooking to finish. The oven will switch off automatically at the time you set.

The option to "Change cooking stages" is described in "To change User programmes".

■ Scroll through the list until the option you want is highlighted.

■ Touch the OK sensor.

■ Confirm the message regarding which shelf level to use with the OK sensor.

The programme selected will begin automatically straight away or at the time set.

To change User programmes

Change cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select [i].

The programme names will appear in the display with "Edit programmes" underneath.

- Scroll through the list until the programme you want is highlighted.
- Touch the OK sensor.
- Scroll through the list until "Change cooking stages" is highlighted.
- Touch the OK sensor.

Cooking stage 1 is highlighted. You can change the specified settings for one cooking stage or add cooking stages to the programme.

- Scroll through the list until the cooking stage you want or "Add cooking stage" is highlighted in the display.
- Touch the OK sensor.
- Change the programme as you wish (see "To create a User programme").
- Touch the OK sensor.
- Check the settings and then confirm them with OK.
- Scroll through the list until "Save" is highlighted.
- Touch the OK sensor.
- Change the name if necessary (see "To create a User programme").

The changes to your programme will be saved.

Change name

- Select [i].

The programme names will appear in the display with "Edit programmes" underneath.

- Touch the OK sensor.
- Scroll through the list until "Change programme" is highlighted.
- Touch the OK sensor.
- Scroll through the list until the programme you want is highlighted.
- Touch the OK sensor.
- Scroll through the list until "Change name" is highlighted.
- Touch the OK sensor.
- Enter a new name (see "To create a User programme").
- After entering a new name, scroll through the list until ✓ is highlighted.
- Touch the OK sensor.

A message will appear in the display confirming that the name has been saved.

- Touch the OK sensor.

The new name for your programme has been saved.

To delete User programmes

- Select [person].

The programme names will appear in the display with "Edit programmes" underneath.

- Touch the OK sensor.
- Scroll through the list until "Delete programme" is highlighted.
- Touch the OK sensor.
- Scroll through the list until the programme you want is highlighted.
- Touch the OK sensor.

"Delete XYZ?" will appear in the display.

- Scroll through the list until "Yes" is highlighted.
- Touch the OK sensor.

The programme has been deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Functions

Depending on how the food is prepared, you can use Fan plus, Intensive bake, Moisture plus or Conventional heat.

Bakeware

The choice of bakeware depends on the oven function.

– Fan plus, Intensive bake, Moisture plus:
Baking tray, universal tray, bakeware of any ovenproof material.

– Conventional heat:
Dark baking tins with a matt finish. Avoid using bright, shiny metal tins as they give an uneven and poor browning result and in some cases cakes might not cook properly.

– Always place baking tins on the rack. Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.

– When baking cakes with fresh fruit toppings and deep sponge cakes place the tin in the universal tray to catch any spillages.

Baking paper, greasing the tin

Miele accessories, e. g. the universal tray are treated with PerfectClean enamel (see "Features").

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

Baking paper is only needed with

– anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface,

– meringues or sponges with a high egg-white content, because they are more likely to stick,

– frozen food cooked on the rack.

Notes on the baking chart

Temperature

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking duration

Check if the food is cooked at the end of the shortest time quoted.
To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

– Fan plus
  1 tray: level 2
  2 trays: level 1+3 / 2+4
  3 trays: level 1+3+5

  When using the universal tray and baking tray to bake on two or more levels at the same time, place the universal tray underneath the baking tray.

  Bake moist biscuits and cakes on a maximum of two levels at the same time.

– Moisture plus
  1 tray: level 2

– Intensive bake
  1 tray: level 1 or 2

– Conventional heat
  1 tray: level 1 or 2

Baking chart

Cakes / biscuits			
	[°C]		[min]
Creamed mixture			
Sponge cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**30–50**
Small cakes (1 tray) 1) 2)	**150**	**2**	**25–40**
Small cakes (2 trays) 1) 2)	**150 3)**	**2+4**	**25–40**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble, nut cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with meringue topping (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base 1)	**150–170**	**2**	**25–35**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**20–25**
Rubbed in mixture			
Flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**15–25**
Drop cookies 1) 2) (1 [2] tray/s)	**140**	**2 [1+3 4)]**	**30–45**
Cheese cake	150–170	2	70–95
Apple pie (tin ∅ 20 cm) 1) 2)	**160**	**2**	**85–105**
Apple pie 1)	160–180	2	50–70
Apricot tart with topping (tin)	150–170	2	55–75
Swiss apple cake	–	–	–

The data for the recommended function is printed in bold.

Unless otherwise stated, the durations given are for an oven which has not been pre-heated. With a pre-heated oven, shorten durations by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

[°C]		[min]	[°C]		[min]
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
160 3)	**3**	**25–35**	–	–	–
–	–	–	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180 3)	3	15–25	–	–	–
170–190 3)	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180 3)	3	15–25	–	–	–
160 3)	**2**	**15–33**	–	–	–
170–190	**2**	**85–95**	150–170	2	75–90
180	**1**	**80–95**	–	–	–
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240 3)	**1**	**35–50**	**190–210 3)**	**1**	**25–40**

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

1) Switch "Rapid heat-up" off during the heating-up phase. Touch the illuminated sensor to switch it off.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Baking chart

Cakes / biscuits			
	[°C]		[min]
Sponge mix[1)]			
Tart / flan base (2 eggs) [1)]	170–190	2	15–20
Sponge cake (4 to 6 eggs) [1)]	175–195	2	22–30
Whisked sponge cake [1) 2)]	**180**	**2**	**25–35**
Swiss roll [1)]	160–180	2	15–25
Yeast mixtures and quark dough			
Proving dough	**50**	[5)]	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–60**
White bread	**160–180**	**2**	**50–60**
Wholegrain bread	**170–190** [3)]	**2**	**50–60**
Pizza (tray) [1)]	170–190	2	35–45
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+3** [4)]**]**	**25–30**
Choux pasty [1)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+3** [4)]**]**	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+3** [4)]**]**	**20–25**
Meringues, Macaroons (1 [2] tray(s))	**120–140**	**2 [1+3** [4)]**]**	**25–50**

The data for the recommended function is printed in bold.

Unless otherwise stated, the durations given are for an oven which has not been pre-heated. With a pre-heated oven, shorten durations by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

[°C]		[min]	[°C]		[min]
170–190 [3]	**2**	**10–20**	–	–	–
170–190 [3]	**2**	**20–40**	–	–	–
150–180 [3]	**2**	**20–45**	–	–	–
170–190 [3]	**2**	**15–20**	–	–	–
35	[5]	15–30	–	–	
160–180	1	50–60	–	–	
150–170	2	55–65	–	–	
170–190	2	35–45	–	–	
170–190 [1]	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210 [3]	2	50–60	–	–	–
190–210	**2**	**30–45**	170–190	2	40–50
180–200	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

1) Switch "Rapid heat-up" off during the heating-up phase. Touch the illuminated sensor to switch it off.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Roasting

Functions

Depending on how the food is being cooked, you can use Fan plus, Moisture plus, Auto roast, Conventional heat or an Automatic programme.

Roasting dishes

You can use any heat-resistant dishes:

Miele Gourmet oven dishes, roasting pans, ovenproof glass dishes, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or anti-splash insert (if available) on top of the universal tray.

We recommend roasting in oven dishes as this ensures that sufficient stock remains for making gravy. The oven also stays cleaner than when roasting on the rack.

Notes on the roasting chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

When cooking with Fan plus, Moisture plus or Auto roast select a temperature approx. 20 °C lower than for Conventional heat.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 10 °C lower than for roasting in an oven dish.

Pre-heating

Pre-heating is required when roasting beef sirloin joints and fillet.

Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm], depending on the type of meat:

Beef/venison: . . . . . 15–18 min/cm

Pork/veal/lamb: . . . . . 12–15 min/cm

Sirloin/fillet: . . . . . 8–10 min/cm

Check if the meat is cooked after the shortest duration quoted.

Shelf levels

As a general rule, use shelf level 2.

Tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting chart

Meat/Fish	/	
	[°C]	[min]
Topside of beef, approx. 1 kg	170–190	100–130 2)
Beef fillet or sirloin joint, approx. 1 kg	**200–220**	**45–55 3)**
Venison, approx. 1 kg	**140–160**	**100–120 4)**
Pork joint, approx.1 kg	160–180	100–120 4)
Pork joint with crackling, approx. 2 kg	160–180	130–160 4)
Gammon joint, approx. 1 kg	**150–170**	**60–80 4)**
Meat loaf, approx. 1 kg	160–180	60–70 4)
Veal, approx. 1.5 kg	**180–200**	**80–100 4)**
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120 4)**
Saddle of lamb, approx. 1.5 kg	170–190	50–60 3)
Poultry, 0.8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**100–120**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

The data for the recommended function is printed in bold.

The durations given are for an oven which has not been pre-heated.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

The temperatures quoted are for roasting in an open oven-proof dish.
Lower the temperature by approx. 10 °C if roasting directly on the universal tray or on the rack with the universal tray underneath.

[°C]	[min]	[°C]	[min]
–	–	**190–210**	**110–140** 2)
–	–	200–220	45–55 3)
140–160	**100–120** 4)	150–170	100–120 4)
160–180	110–130 4)	**180–200**	**100–120** 4)
170–190	130–160 4)	**190–210**	**130–160** 4)
160–180	**60–80** 4)	170–190	80–100 4)
170–190	60–70 4)	**190–210**	**60–70** 4)
170–190	**90–110** 4)	190–210	100–120 4)
170–190	**90–120** 4)	200–220	90–120 4)
–	–	**190–210**	**50–60**
190–210	**60–70**	190–210	60–75 5)
180–200	**90–110**	190–210	90–110 5)
180–200	**100–120**	190–210	110–130 5)
170–190	**140–170**	180–200	150–180
170–190	**35–55**	190–210	35–55

Fan plus / Auto roast / Moisture plus / Conventional heat

Temperature / Duration

As a general rule, use shelf level 2.

1) After the heating-up phase, inject the bursts of steam at intervals throughout the cooking duration.

2) Roast with the lid on first, then remove the lid halfway through roasting and add approx. ½ litre liquid.

3) Pre-heat the oven. However, switch "Rapid heat-up" off by touching the illuminated sensor.

4) Add approx. ½ litre liquid halfway through roasting.

5) Use level 3.

Low temperature cooking

This method is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First sear the meat all over at a high temperature on the hob in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.

The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers. This will give very tender and succulent results.

Tips

– Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

– For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter, vegetable oil).

– Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and weight of the meat and on how well cooked you want it as well as the level of browning required.

Procedure

Use the universal tray with the rack placed on top of it.

Do not use the Rapid heat-up function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional heat and a temperature of 130 °C.
- To switch "Rapid heat-up" off touch the illuminated sensor.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

⚠ Danger of burning.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the seared meat on the rack.

■ Touch ‣≡.

"Temperature" will be highlighted.

■ Touch OK-Taste and reduce the temperature to 100 °C.

■ Continue cooking until the end of the cooking duration.

You can set this procedure to finish automatically (see "Using the oven - further functions").

After cooking

Because the cooking and core temperatures are very low:

– Meat can be carved straight from the oven. It does not need to rest.

– The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.

– The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Cooking duration / Core temperatures

Meat	Duration [min]	Core temperature** [°C]
Sirloin joint		
– Rare	60–90	48
– Medium	120–150	57
– Well-done	180–240	69
Pork fillet	120–150	63
Gammon*	150–210	68
Saddle of veal*	180–210	63
Saddle of lamb*	90–120	60

* Boned

** You can use a proprietary food probe if you have one to monitor the core temperature.

⚠ Danger of burning.
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Functions

Full grill

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

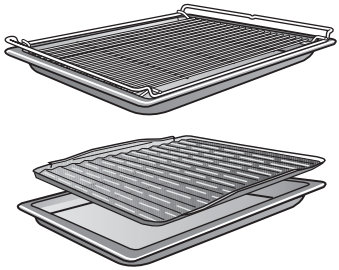
The whole of the top heating / grill element will get hot and glow red.

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

The top heating / grill element and the fan switch on and off alternately.

Trays and racks



Use the universal tray with the rack or anti-splash insert (if available) on top. The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Do not use the baking tray.

Notes on the grilling chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

Pre-heating

Always pre-heat the grill for approx. 5 minutes with the door closed.

Shelf levels

Select the shelf level according to the thickness of the food.

– Thin cuts: Shelf level 3/4

– Thicker cuts: Shelf level 1/2

Grilling duration

– Flat pieces of fish and meat usually take 6–8 minutes per side. Thicker pieces require more time for each side. It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

– Turn the food halfway through grilling.

Testing to see if cooked

One way of finding out how well a piece of meat has been cooked is to press down on it with a spoon:

Rare:	If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
Medium:	If there is some resistance, the inside will be pink.
Well-done	If there is very little resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Place the rack or the anti-splash insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the grill for approx. 5 minutes with the door closed.

⚠ Danger of burning.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see the Grilling chart).
- Close the door.
- Turn the food halfway through grilling.

Grilling chart

The data for the recommended function is printed in bold.
Pre-heat the grill for approx. 5 minutes with the door closed, unless advised otherwise.
Turn the food halfway through grilling.
Check the food after the shortest duration quoted.

Food to be grilled					
		[°C]	[min]	[°C]	[min]
Thin cuts					
Steak	4	275	15–22	**220**	**15–20**
Beef burgers [1)]	4	**300**	**15–22**	–	–
Kebabs	3	275	25–30	**220**	**25–30**
Chicken kebabs	4	275	20–25	**220**	**12–16**
Pork chops	4	**275**	**15–20**	220	17–23
Liver	4	**275**	**8–12**	220	12–15
Burgers	4	**275**	**13–18**	220	18–22
Sausages	4	**275**	**12–18**	220	13–19
Fish fillet	4	275	20–25	**220**	**13–18**
Trout	4	**275**	**16–20**	220	20–25
Toast [1) 2)]	3	**300**	**5–10**	220	7–10
Cheese toast	3	275	10–15	**220**	**10–15**
Tomatoes	4	275	6–10	**220**	**8–10**
Peaches	4	275	6–10	**220**	**15–20**
Thicker cuts					
Chicken, approx. 1.2 kg [3)]	1	220	60–70	**190**	**60–70**
Pork, approx. 1 kg	1	–	–	**190**	**95–100**
Sirloin joint, fillet, approx. 1 kg	2	–	–	**250**	**35–45**

Full grill / Fan grill / Level / Temperature / Duration

1) The settings also apply when using the Full grill function for testing in accordance with EN 60350.

2) Do not pre-heat the grill.

3) Use shelf level 2 for Fan grill.

Further programmes

Gentle bake

The Gentle bake programme is ideal for cooking meat.

The temperature can be set between 100 and 250 °C.

- Select .
- Select "Gentle bake" and change the recommended temperature if necessary.
- Follow the instructions in the display.

Examples of use

Food	[°C]	[min]
Ham roast, approx. 1.5 kg	180	130–160
Braised beef, approx. 1.5 kg	180	160–180

Temperature

Duration

The durations given are for an oven which has not been pre-heated.

Use shelf level 1 or 2 depending on the height of the food.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

Roast with the lid on first, then remove the lid three-quarters of the way through roasting and add approx. ½ litre liquid.

Defrosting

Use the Defrost function to gently defrost frozen food.

The temperature can be set between 25 and 50 °C.

- Select .
- Select "Defrost".
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

Air is circulated throughout the cabinet to gently defrost the food.

⚠ Danger of salmonella poisoning. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Tips

– Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting durations

The duration needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Frozen food	Weight [g]	Duration [min]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Sausages	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

Drying food

This programme is designed for traditional style drying of food to preserve it.

The temperature can be set between 80 and 100 °C.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

■ Prepare the food for drying

– Peel and core apples, and cut into slices 0.5 cm thick.

– Stone plums, if necessary.

– Peel, core and cut pears into thick wedges.

– Peel and slice bananas.

– Clean mushrooms and cut them in half or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food evenly over the universal tray.

You could also use the rack or perforated baking tray, if you have one.

■ Select .

■ Select "Drying".

■ Alter the recommended temperature if necessary and then set the duration.

■ Follow the instructions in the display.

Food	Drying time
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

* Because this programme uses the fan you should use Conventional heat with a temperature of 80–100 °C for drying herbs.

■ Reduce the temperature if condensation begins to form in the oven.

⚠ Danger of burning. Wear oven gloves when removing the dried food from the oven.

■ Allow the dried fruit or vegetables to cool down after drying.

Dried fruit must be completely dry, but also soft and elastic.

■ Store in sealed glass jars or tins.

Reheat

This programme uses moisture and is designed for reheating plated meals.

You can select:
- Meat + veg
- Meat + potatoes
- Meat + dumplings
- Meat + pasta
- Fish + vegetables
- Fish + potatoes
- Vegetable bake
- Pasta bake
- Pasta in sauce
- Pizza
- Ragout

Use heat-resistant dishes.

- Place the food to be reheated in its dish on the rack. Do not cover it.
- Select .
- Select "Reheat" and alter the recommended temperature if necessary.
- Follow the instructions in the display.

⚠ Danger of burning.
Wear oven gloves when removing the dishes from the oven.
Droplets of water may have accumulated underneath the dish.

Proving dough

This programme does not use additional moisture and is designed for proving yeast dough.

The temperature can be set between 30 and 50 °C.

- Select .
- Select "Prove dough"
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

If you wish to prove dough with the addition of moisture, select the relevant Automatic programme.

Pizza

This programme is designed specifically for baking pizza.

The temperature can be set between 160 and 250 °C.

- Select .
- Select "Pizza".
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

Heat crockery

This programme is designed to pre-heat your crockery.

The temperature can be set between 50 and 80 °C.

Use heat-resistant crockery.

- Place the rack on shelf level 2 and place the crockery to be pre-heated on it.
- Select .
- Select "Heat crockery".
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

⚠ Danger of burning
Wear oven gloves when removing dishes from the oven.

Frozen food / Ready meals

Tips

Cakes, pizza, baguettes

– Large frozen items such as cakes, pizzas or baguettes cover an extensive area of the baking tray or universal tray.
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. Further use will make the distortion worse. Place this type of food on baking parchment on the rack to prevent the risk of this happening.

– Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Small items of frozen food such as oven chips can be cooked on the baking tray or universal tray.
Place baking parchment on the tray so that they cook gently.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the pre-heated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest time recommended on the packaging.

⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury. Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

All external surfaces are susceptible to discolouration or change in appearance if unsuitable cleaning agents are used.
Oven cleaners and descaling agents will damage the front of the oven, in particular.
Residues of cleaning agents must be removed immediately after use.
All surfaces are also susceptible to scratches. Scratches on glass surfaces could even cause a breakage in certain circumstances.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents on the oven front,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic hobs,
- hard, abrasive brushes or sponges, e. g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal scrapers or tools,
- wire wool,
- spot cleaning,
- oven cleaner*,
- stainless steel spiral pads*.

* these can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

Soiling might become impossible to remove if it is not dealt with.
Continued use of the oven without regular cleaning will make it much harder to keep clean.
Soiling is, therefore, best removed after each use of the oven.

The accessories are not dishwasher-proof.

Tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– To make cleaning easier you can dismantle the oven door, remove the side runners and the FlexiClip runners (if present) and lower the top heating/grill element.

Normal soiling

There is a fibreglass seal around the oven interior which seals the inside of the door. It is sensitive to abrasion and rubbing.
To prevent the risk of damaging it do not clean it.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning agent is thoroughly removed with clean water. This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

Stubborn soiling (does not apply to the FlexiClip runners)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not try to remove this discolouration! Clean these following the instructions given here.

- Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.
- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to cold surfaces in accordance with instructions on the packaging.

Non-Miele oven spray must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Pyrolytic cleaning of the oven interior

Instead of cleaning the oven manually you can run the Pyrolytic cleaning programme.

During pyrolytic cleaning the oven interior is heated up to over 400 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

This oven has three levels of pyrolytic cleaning, each with a different duration.

Select:
– Level 1 for light soiling
– Level 2 for heavier soiling
– Level 3 for very heavy soiling

For safety reasons the oven door is automatically locked at the beginning of the Pyrolytic cleaning programme.

It cannot be opened until the programme has finished.

The timer can be used to delay the start time of the Pyrolytic cleaning programme, for instance to make use of cheaper electricity tariffs.

At the end of the Pyrolytic cleaning programme any residues such as ash from the pyrolytic process can be easily wiped away.

Setting up for pyrolytic cleaning

The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for pyrolytic cleaning.
Please remove these accessories from the oven interior before starting pyrolytic cleaning. This also applies to non-pyrolytic accessories purchased separately to the oven.

The following accessories are suitable for pyrolytic cleaning and can be left in the oven:

– Side runners
– FlexiClip telescopic runners HFC72
– Rack HBBR72

■ Take all non-pyrolytic accessories out of the oven.

■ Place the rack on the top shelf level.

If not removed coarse soiling can smoke and cause the pyrolytic cleaning process to switch off.

■ Coarse soiling should be removed before running the Pyrolytic cleaning programme.

Starting Pyrolytic cleaning

⚠ Danger of burning.
The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a Pyrolytic cleaning programme is running.

- Select Pyrolytic cleaning.

You have a choice of cleaning level for pyrolytic cleaning. The currently selected option is highlighted.

- Select the level required.
- Touch the OK sensor.

Follow the instructions in the display.

- Touch the OK sensor.

"Start now"

To start pyrolytic cleaning straight away:

- Touch the OK sensor.

Pyrolytic cleaning will now start.

The door locks automatically.
The oven heating and the cooling fan will then switch on automatically.

The oven lighting will not come on during pyrolytic cleaning.

The time remaining for pyrolytic cleaning will appear in the display. You cannot alter the duration.

If you have set a minute minder at the same time as running pyrolytic cleaning, the buzzer will sound and the 🔔 symbol will start flashing at the end of the minute minder duration. The time will then continue to increase in the display.

The buzzer will stop and the visual indicators will go out as soon as you touch the 🔔 sensor.

"Start later"

To start pyrolytic cleaning later on:

- Select "Start later".
- Touch the OK sensor.
- Set the time you want it to start at.
- Touch the OK sensor.

The door will lock automatically.

"Start at" and the start time set will appear in the display.

As soon as the start time is reached, the oven heating and the cooling fan will switch on. The duration remaining will show in the display.

At the end of pyrolytic cleaning

When the duration remaining reaches 00:00 h, a message will appear in the display to tell you that the door is unlocking.

When the door lock has been released

– "Process finished" will appear in the display,

– a buzzer will sound if the buzzer volume has been set (see "Settings - Buzzer tones").

■ Switch the oven off.

The visual and acoustic signals are switched off.

⚠ Danger of burning
Wait until the oven has cooled down before removing residual soiling left in the oven compartment from pyrolytic cleaning.

■ Wipe any residues (e.g. ash) left behind after pyrolytic cleaning out of the oven compartment and wipe any residues off any pyrolytic accessories. The amount of ash will vary depending on how dirty the oven was.

Most soiling can be easily removed using a clean, damp microfibre cloth, or with hot water and a little washing-up liquid on a clean sponge.

Depending on how dirty the oven was there may be a visible layer of soiling across the inner glass pane on the door. This should be removed using the pad on the reverse of a non-scouring washing-up sponge or with a stainless steel spiral pad and a little washing-up liquid.

■ Extend and retract the FlexiClip telescopic runners several times after pyrolytic cleaning.

Please note:

– The fibre glass seal around the front of the oven should be handled carefully. Do not rub and scour it. If possible you should avoid trying to clean it.

– After pyrolytic cleaning the FlexiClip telescopic runners may appear discoloured or a lighter colour in some places. This will not affect the functioning of the runners in any way.

– Spilt fruit juices may cause lasting discolouration to enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

If pyrolytic cleaning is cancelled

If pyrolytic cleaning is cancelled the oven door will remain locked until the temperature inside the oven drops to below 280 °C.

The following will cause pyrolytic cleaning to be cancelled:

– Switching the oven off.

– Selecting a different function.

– A power cut.

A message will appear in the display to tell you that the door is unlocking once the temperature in the oven has dropped below 280 °C.

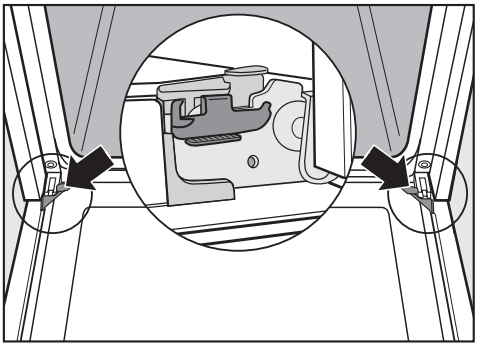
When the door lock has been released

– "Process finished" will appear in the display,

– a buzzer will sound if the buzzer volume has been set (see "Settings - Buzzer tones").

The Pyrolytic cleaning programme can be restarted if wished (see "Starting the pyrolytic cleaning programme") or the oven can be switched off.

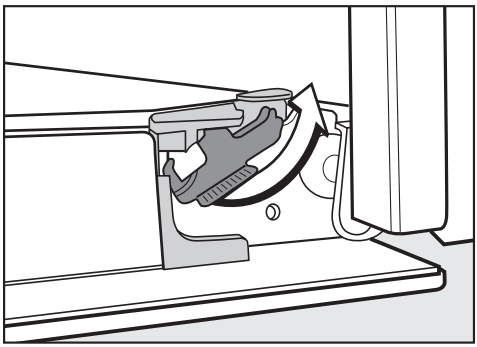
Removing the door



The oven door is connected to the hinges by retainers.

Before removing the door from the retainers, the locking clamps on both hinges have to be released.

- Open the door fully.



- Release the locking clamps by turning them as far as they will go.

Do not attempt to take the door off the retainers when it is in the horizontal position as the retainers will spring back against the oven.

Do not use the handle to pull the door off the retainers as the handle could break.

- Raise the door up till it rests open.

- Holding the door securely at both sides lift it upwards off the retainers. Make sure you take it off straight.

Dismantling the door

The oven door is an open system with four glass panes which have a heat-reflective coating on some of their surface.

When the oven is operating, air is directed through the door to keep the outer pane cool.

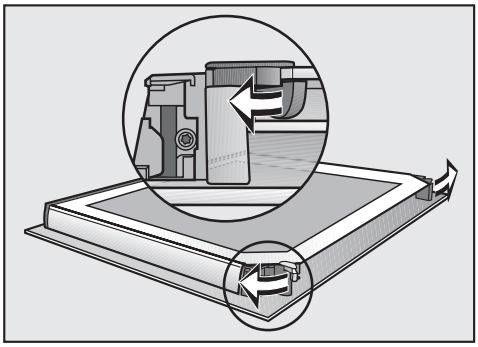
If soiling has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Take particular care as scratches can damage the glass.
When cleaning the glass panes do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers.
Please also read the general notes on cleaning the oven front before cleaning the glass panes.

The glass panes are coated in different ways with a heat-reflective coating on the sides facing into the oven cavity. The glass panes must be fitted the right way round after being cleaned.
Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.
Be especially vigilant after dismantling the door that the glass panes do not break.

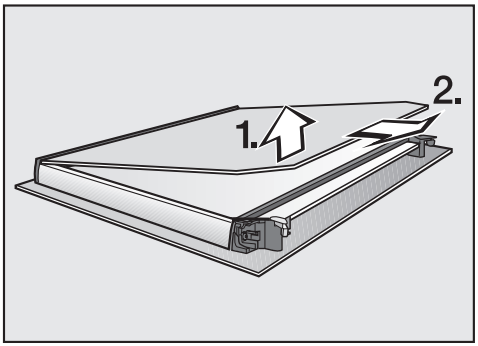
⚠ Danger of injury.
Always remove the door before dismantling it.

- Place the door on a protective surface (e.g. on a tea towel) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

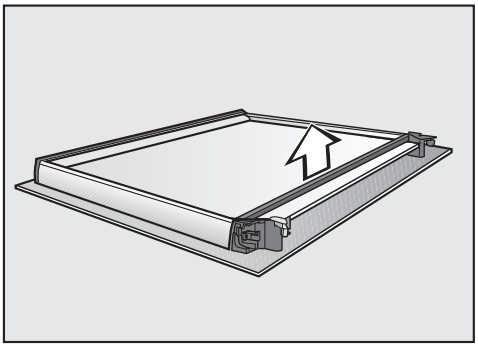


- Flip the two glass pane retainers outwards to open them.

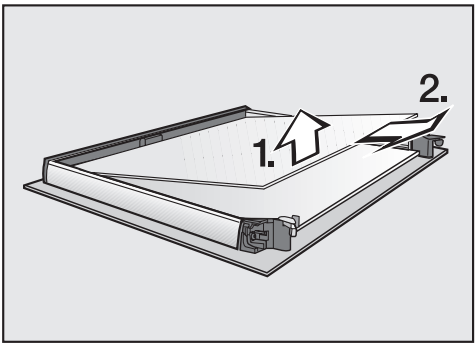
You can now remove the inner panes and the two middle panes one after the other.



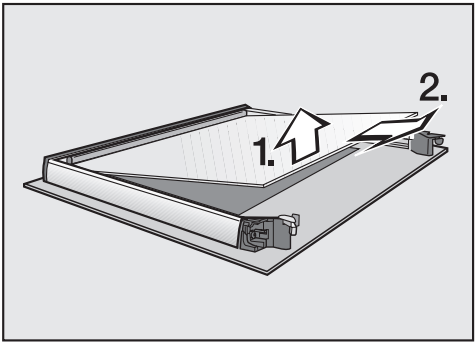
- **Gently** lift the inner pane up and out of the plastic strip.



- Remove the seal.



- Gently lift the top of the two middle panes up and take it out.

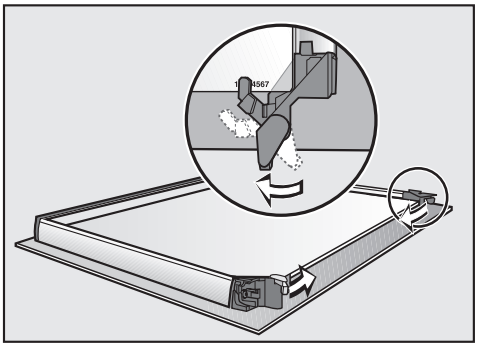


- Then lift the bottom of the two middle panes up gently and take it out.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

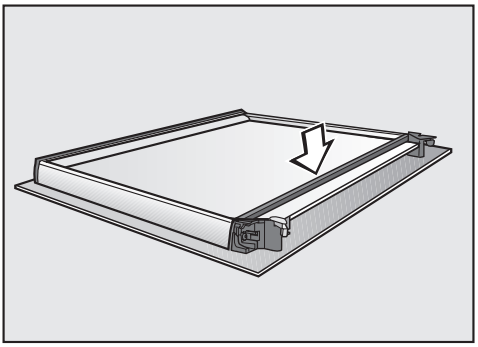
Then reassemble the door carefully:

> The two middle panes are identical. To help you put them back in correctly the material number is printed on the panes.

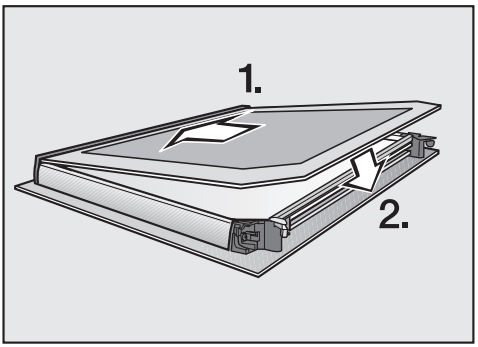
- Refit the lower of the two middle panes in such a way that the material number is legible.



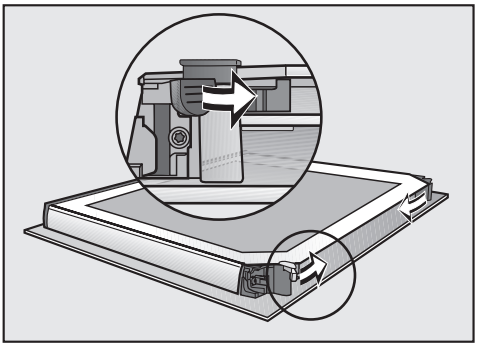
- Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Then refit the upper of the middle two panes in such a way that the material number is legible. The glass pane should lie on top of the retainers.



■ Refit the seal.



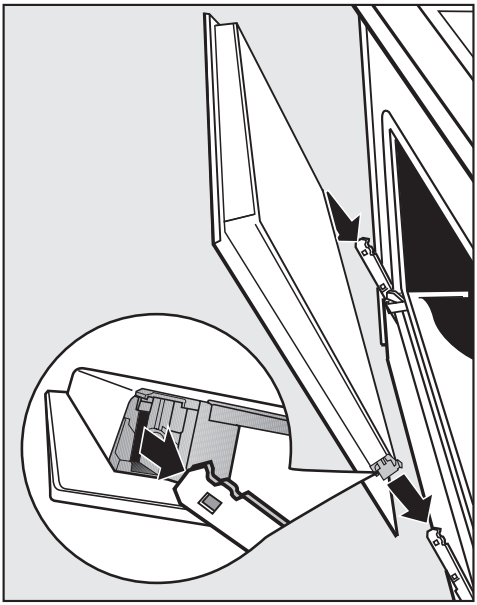
■ Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



■ Flip both the glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.

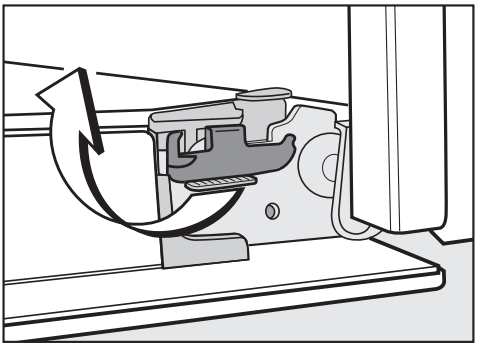
Refitting the door



■ Hold the door securely at both sides and carefully fit it back into the hinge retainers.

■ Open the door fully.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the door could could work loose from the retainers and be damaged.



■ Flip both locking clamps back up as far as they will go into a horizontal position.

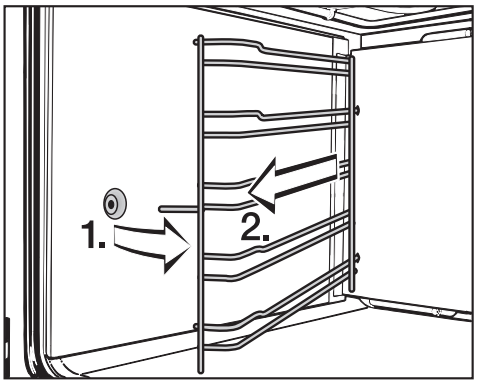
Removing the side runners with FlexiClip runners

⚠ Danger of injury.
Do not use the oven without the side runners.

You can remove the side rails together with the FlexiClip runners (if present).

If you wish to remove the FlexiClip runners separately beforehand, please follow the instructions in "Features – Fitting and removing the FlexiClip runners".

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.



- Pull the rails out of holder (1) at the front of the oven and then pull them out of the oven (2).

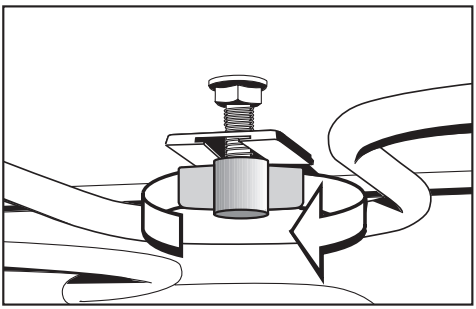
Refit in the reverse order.

- Take care and ensure that all parts are correctly fitted.

Lowering the top heat/grill element

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.

- Remove the side runners.



- Undo the wing nut.

Do not use force to lower the top heat/grill element as this can cause it to break.

- Carefully lower the top heat/grill element.

You can now clean the roof of the oven.

- Raise the top heat/grill element and tighten the wing nut securely.
- Refit the side runners.

Descaling the steam injection system

When to run the descaling process

The frequency of descaling will depend on the water hardness level in your area.

The descaling process can be run at any time.

However, to ensure that the oven functions correctly you will be automatically prompted to run the descaling process after a certain number of programmes.

The oven will let you know when only 10 programmes can be run before you have to run the descaling process. The programmes will count down to 0 in the display. You will then not be able to run any function or Automatic programme using moisture.
They cannot be used until descaling has been carried out.

All other functions and Automatic programmes without moisture can still be used.

Sequence of a descaling cycle

Once the descaling process has been started it must be completed through to the end. It cannot be cancelled.

The descaling cycle takes approx. 90 minutes and consists of several steps:

1. Preparation
2. Descaler intake
3. Activation phase
4. Rinse 1
5. Rinse 2
6. Rinse 3
7. Evaporate residual moisture

Preparation

We recommend using the descaling tablets supplied. They have been specially developed for Miele for optimum cleaning results.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could cause damage. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Miele descaling tablets are available to order from Miele or via the internet at www.miele-shop.com.

You will need a container of approx. 1 litre capacity.

A plastic tube (with suction cup) is supplied with your oven so that you do not have to hold the container with the descaling agent underneath the water intake pipe.

- Place the end of the plastic tube in the bottom of the container and secure the tube with the suction cup.

Follow the instructions for the mixing ratio carefully. Otherwise the oven will be damaged.

- Fill the container with approx. 600 ml cold tap water and completely dissolve 1 descaling tablet in it.

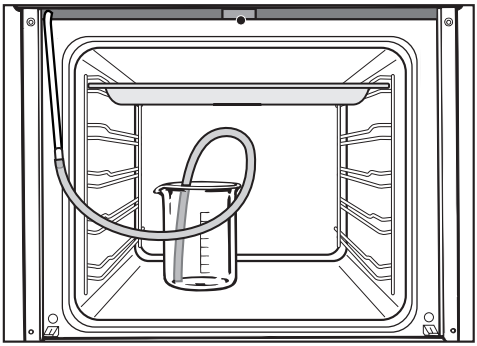
Carrying out the descaling process

1. Select ⧉.
2. Scroll through the list until "Descale" is highlighted.
3. Touch the OK sensor.

If the Moisture plus function and the Automatic programmes that use moisture are already locked, the descaling process can be started immediately by touching the "OK" sensor.

A message with advice about the activation phase will appear in the display.

4. Place the universal tray on the top shelf level to collect the descaling solution after it has been used.
5. Confirm the message shown with the OK button.



❻ Place the container with the descaling solution together with the plastic tube on the floor of the oven.

❼ Attach the other end of the plastic tube to the water intake pipe.

❽ Close the door.

❾ Touch the OK sensor.

The intake process will begin. You can hear the pump while this is happening.

The intake process can be interrupted and restarted at any time by touching OK.

The amount of solution specified can be more than the amount which is actually taken in. Some of the solution may therefore be left in the container at the end of descaling.

A message will appear in the display when the intake process is finished.

❿ Touch the OK sensor.

The **activation phase** will begin. You can follow the duration as it counts down.

⓫ Open the door.

⓬ Leave the container with the tube connected to the water intake pipe in the oven. Top the container up with approx. 300 ml of water, as the system will need to draw in some more liquid during the activation phase.

⓭ Close the door.

The system will take in more liquid at approximately 5 minute intervals. You will hear the noise of the pump for a moment or so.

At the end of the activation phase a buzzer will sound, if the buzzer is switched on (see "Settings - Buzzer tones").

At the end of the activation phase the steam injection system will need to be cleaned to remove all traces of descaling solution.

Cleaning is carried out by flushing approx. 1 litre of fresh tap water through the system. The water is collected in the universal tray. This process is repeated three times.

A message will appear in the display with advice about the rinsing process.

⓮ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓯ Detach the plastic tube from the container.

⓰ Rinse the container and fill with approx. 1 litre of fresh tap water.

⓱ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

⓲ Touch the OK sensor.

The intake process for the **first rinse** starts.

Water will be flushed through the steam injection system and will then collect in the universal tray.

A message will appear in the display with advice about the **second rinsing process**.

⓳ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓴ Remove the plastic tube from the container. Rinse the container and fill it with approx. 1 litre fresh tap water.

㉑ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

㉒ Touch the OK sensor.

㉓ Do the same for the **third rinsing process**.

Leave the universal tray (with the water which has collected in it during the third rinsing process) on the top oven shelf whilst the evaporation process takes place.

㉔ Remove the container and tube from the oven.

25 Close the door.

26 Touch the OK sensor.

The **Evaporate residual moisture** process will then start.

Steam can cause scalding injuries. Do not open the door during the evaporation process.

The oven heating will switch on and the duration for the evaporation process will count down in the display.

During the evaporation process, the duration may be adjusted by the system according to how much water is currently present.

At the end of the evaporation process a message will appear in the display with advice on cleaning after running the descaling programme.

27 Touch the OK sensor.

A buzzer will sound if the buzzer is switched on (see "Settings - Buzzer tones").

"Process finished" will appear in the display.

28 Switch the oven off.

⚠ Danger of burning.
Allow the oven interior and accessories to cool down before cleaning them.

29 Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

Leave the oven door open until the oven interior is completely dry.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of manual for contact details).

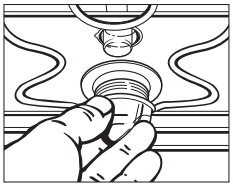
⚠ Danger of injury.
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous.
Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the oven yourself.

Problem	Possible cause and remedy
The display is dark.	The time of day is switched off. It will not appear in the display until the oven is switched on. The time can be displayed constantly (see "Settings - Time - Display").
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
"System lock 🔒" appears in the display when a function is selected.	The system lock 🔒 is active. It can be released for a programme to be run by pressing the OK sensor for at least 6 seconds. The system lock can be permanently deactivated (see "Settings – Safety – System lock 🔒").

Problem	Possible cause and remedy
The oven does not heat up.	■ Check whether the demo mode has been activated (see "Settings - Showroom programme"). If demo mode has been switched on the oven can be operated but it will not heat up. ■ Deactivate demo mode.
"Power cut - Process cancelled" appears in the display.	There has been a power cut which has caused a current process to stop. ■ Switch the oven off and then back on again. Start the cooking programme again.
12:00 appears in the display.	The power supply was interrupted for longer than 200 hours. ■ Reset the time and date.
The message "Maximum operating duration reached" appears unexpectedly in the display.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Touch the OK sensor. Touch ⮌ to clear the message "Process finished" from the display. The oven can then be used again as normal.
"Fault: F 32" appears in the display.	The Pyrolytic cleaning programme door lock is not locking. ■ Switch the oven off and then back on again. Then restart the Pyrolytic cleaning programme. If the fault code appears in the display again call the Miele Service Department.

Problem	Possible cause and remedy
"Fault: F 33" appears in the display.	The door lock for the Pyrolytic cleaning programme is not being released. ■ Switch the oven off and then back on again. If the door lock still does not release itself call the Miele Service Department.
"⚠ Fault: F XX" appears in the display.	There is a problem that you cannot resolve. ■ Call the Miele Service Department.
The message "Function not available" appears in the display after selecting Moisture plus or the "Descale" function.	The steam injection system is faulty. ■ Call the Miele Service Department.
The message "Fault with moisture control - the automatic programmes will operate without moisture" appears in the display after selecting an Automatic programme.	The steam injection system is faulty. ■ Call the Miele Service Department. Automatic programmes can be run without using moisture.
Programmes using moisture will not take in water.	Demo mode is active. The oven can be used in demo mode but the pump for the steam injection system will not work. ■ Deactivate demo mode. See "Settings - Showroom programme".

Problem	Possible cause and remedy
A noise can be heard after a cooking process.	The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on").
The rack and other accessories make a noise when being pushed into or pulled out of the oven.	The pyrolytic resistant surface of the side runners creates friction when accessories are being pushed into or pulled out of the oven. To reduce the friction, add a few drops of heat resistant cooking oil to some kitchen paper and use this to lubricate the side runners. Repeat this after each pyrolytic cleaning process.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
Cakes and biscuits are not cooked properly after following the times given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. ■ With Conventional heat light coloured, shiny tins are less suitable. Use matt, dark coloured tins.

Problem	Possible cause and remedy
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - Lighting").
The oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning. Make sure the oven heating elements are switched off and cool. ■ Disconnect the appliance from the mains.  ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.

After sales service

In the event of any faults which you cannot easily remedy yourself or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– the Miele Service Department

See end of this booklet for contact details.

When contacting contacting your Dealer or Miele, please quote the model and serial number of your appliance.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

Guarantee: U.K.

In the U.K, the appliance is guaranteed for 2 years from the date of purchase.

However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

⚠ Danger of injury.
All electrical work should be undertaken by a suitably qualified and competent person.
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance to the electricity supply must be made in accordance with current safety regulations (BS 7671 in the UK).

Connection of this appliance should be made via a fused connection unit or a suitable isolator and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

Connection data

The required connection data are given on the data plate located on the oven trim visible when the door is open.

Ensure that these match the mains supply.

When contacting Miele, please quote the following:

– Model number

– Serial number

– Connection data (voltage/frequency/maximum connected load)

When replacing the cable supplied with another cable or changing the connection, only cable type H05VV-F with a suitable cross-sectional area (CSA) may be used (available from Miele Spare Parts).

Oven

This oven is supplied with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.

The wires in the mains lead are coloured as follows:
Green/yellow = earth;
Blue = neutral;
Brown = live

WARNING, THIS APPLIANCE MUST BE EARTHED

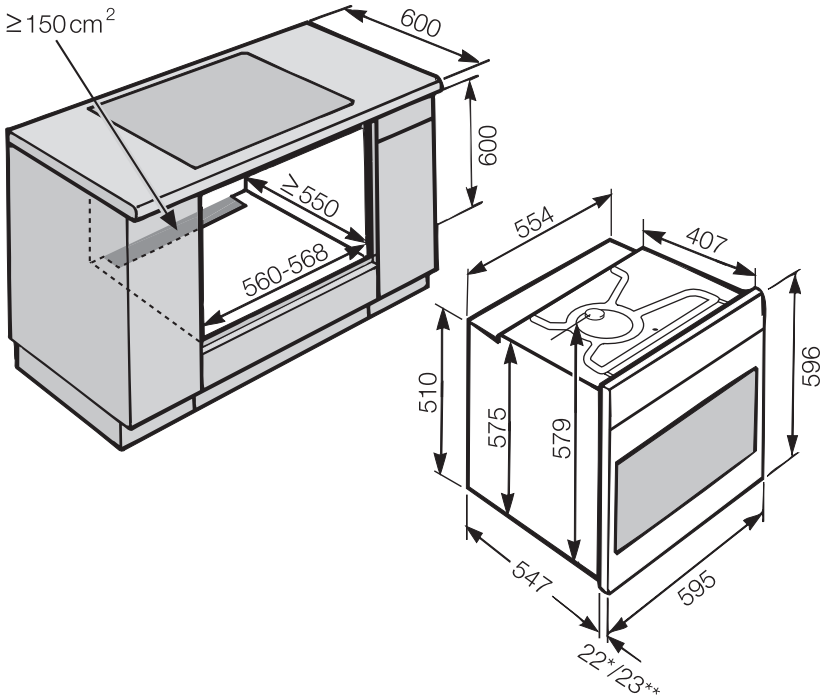
For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).
Maximum connected load: see data plate.

Building-in diagrams

Appliance and niche dimensions

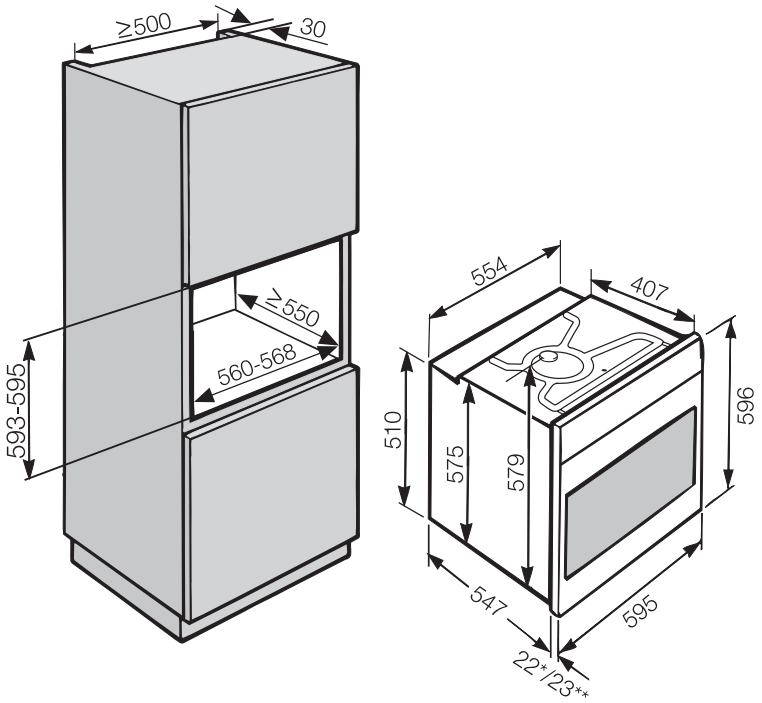
Dimensions are given in mm.

Installation in a base unit



* Ovens with glass front
** Ovens with metal front

Installation in a tall unit

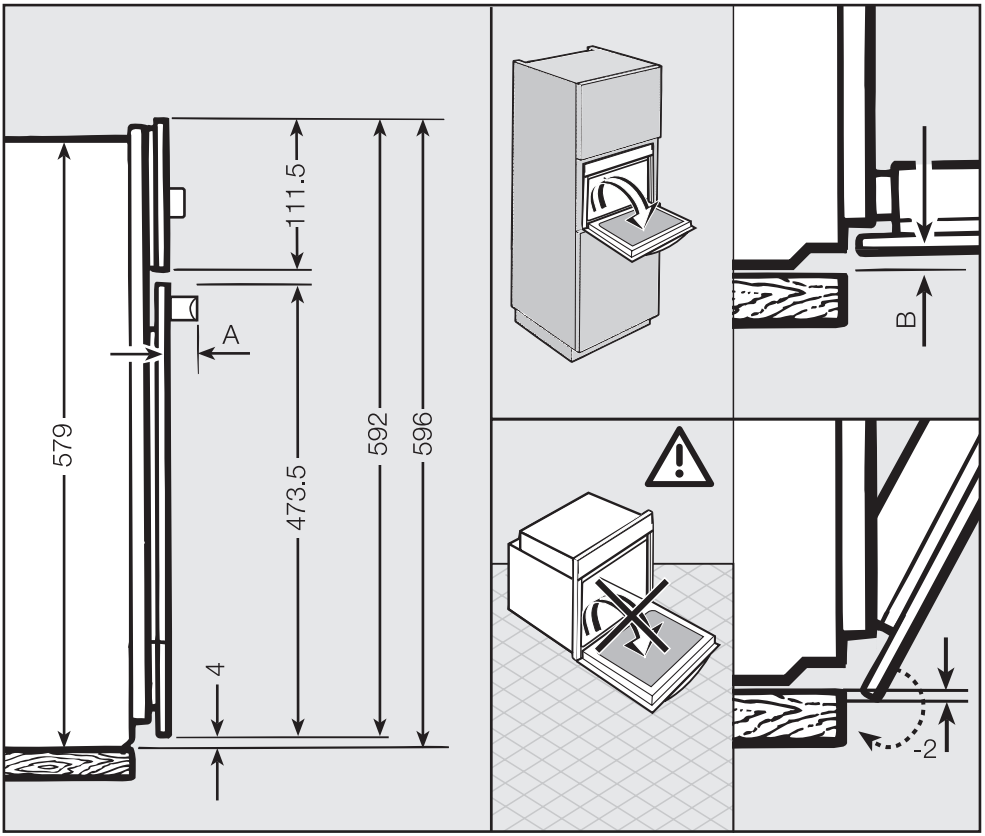


* Ovens with glass front
** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



A 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

In order to function correctly, the oven requires an adequate supply of cool air.
Ensure that the supply of cool air is not impaired:
– do not fit a back panel in the housing unit.
– the unit shelf on which the oven sits must not touch the wall behind it.
– do not fit insulation to the side walls of the - housing unit.
Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

Before installation

■ Before connecting the appliance to the mains, you must disconnect the power supply to the isolator switch.

Building in

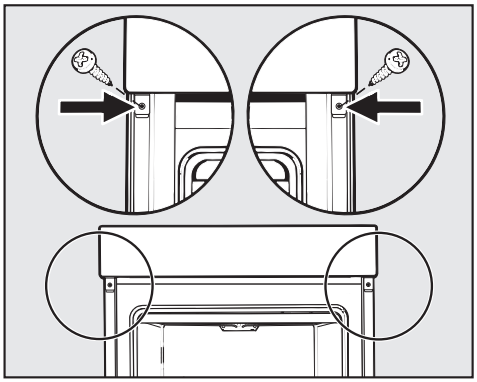
■ Connect the mains cable from the oven to the isolator.

Lifting the oven by the door handle can damage the door. Use the handle recesses on the side of the casing.

It is advisable to dismantle the door before installing the appliance (see "Cleaning and Care - Dismantling the door") and remove accessories from the oven cavity. This will make it easier to install in its niche and you will not be tempted into using the handle to carry it.

■ Push the oven into the housing unit and align it.

■ Open the door (if you have not removed it previously).



■ Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

■ Refit the door, if necessary (see "Cleaning and care - Refitting the door").

Note for test institutes

Test food acc. to EN 60350

Test food	Tray / tin	Function	[°C]		[min]	Pre-heat
Drop cookies (8.4.1)	1 tray	Fan plus	140 2)	2	30–40	No
	2 trays 1)	Fan plus	140 2)	1 + 3	30–45	No
	1 tray	Conventional heat	160 2)	2	15–33	Yes
Small cakes (8.4.2)	1 tray	Fan plus	150 2)	2	25–40	No
	2 trays	Fan plus	150 2)	2 + 4	25–40	Yes
	1 tray	Conventional heat	160 2)	3	20–30	Yes
Whisked sponge cake (8.5.1)	Springform Ø 26 cm 3)	Fan plus	180 2)	2	22–30	No
	Springform Ø 26 cm 3) 4)	Conventional heat	150–180 2)	2	20–45	Yes
Apple pie (8.5.2)	Springform Ø 20 cm 3)	Fan plus	160 2)	2	85–105	No
	Springform Ø 20 cm 3)	Conventional heat	180 2)	1	80–95	No
Toast (9.1)	Rack	Full grill	300	3	5–10	No
Grill beef burgers (9.2)	Rack on top of universal tray	Full grill	300	4	1st side: 8–13 2nd side: 6–11	Yes, 5 minutes

Fan plus / Conventional heat / Full grill

Temperature / Shelf level / Duration

1) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

2) Switch the Rapid heat-up function off during the pre-heating phase by touching the illuminated sensor.

3) Place baking tins on the rack.

4) In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

Energy efficiency class

The energy efficiency class is calculated in accordance with EN 50304/EN 60350.

Energy efficiency class: A+

Please observe the following advice when testing:

– Use the Gentle bake programme for testing purposes.

– Set the oven lighting to "On for 15 seconds" (see "Settings").

– During testing make sure that only those accessories required for the test are in the oven cavity.
Do not use other accessories that might be available, such as FlexiClip runners or catalytic enamelled panels such as side panels or roof liners.

– When calculating the Energy efficiency class it is important to keep the oven door firmly closed.
Depending on test instruments used, the door seal function can be affected to a greater or lesser degree. This can have a negative influence on test results. This can be compensated for by pressing on the door. Where necessary suitable technical measures can be used to assist. The door seal is not affected in normal everyday use.

Product data sheets

The data sheets apply to ovens described in this operating instruction manual.

Data sheet for domestic ovens

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name / identifier	H 6461 BP
Energy efficiency index/cavity (EEI_{cavity})	81,9
Energy efficiency class/cavity	
A+++ (most efficient) to D (least efficient)	A+
Energy consumption per cycle for each cavity in conventional mode	1,10 kWh
Energy consumption per cycle for each cavity in fan-forced convection mode	0,71 kWh
Number of cavities	1
Heat source(s) per cavity	Elektro
Volume of cavity	76 l
Mass of the appliance	47 kg

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Customer Contact Centre Tel: 0330 160 6600
E-mail: mielecare@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: info@miele.cn, Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1331, Fax: (852)2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi - 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
IRD 98 463 631
Level 2, 10 College Hill
Freemans Bay, Auckland 1011, NZ
Tel: 0800 464 353
Internet: www.miele.co.nz

Singapore
Miele Pte. Ltd.
163 Penang Road
04 - 03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: info@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park, Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

Miele

H6461BP

CE

en - GB

M.-Nr. 10 111 700 / 00